APARTMENT BARTENDER

A P A R T M E N T B A R T E N D E R

Recipes by Elliott Clark

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Hey, I'm Elliott!

I'm a content creator and home (well, apartment) cocktail enthusiast with a passion for crafting, styling, and photographing drinks. I was swept up into the world of all things booze after taking a Cocktails 101 event with some friends. Maybe it was the creative outlet I needed in my life. Maybe it was the sense of camaraderie a well crafted drink can foster between people. Whatever it was, here I am with a site dedicated to my fellow cocktail lovers.

This has become my craft, and I absolutely love it. If you scour the site, you'll find home bartending how to's, lifestyle shenanigans from life on the road, and of course some awesome cocktail recipes.

When mixing, I love to focus on classic, and creative drink recipes with fresh ingredients, and seasonal trends accessible to even those new to the game. Whether you're a novice to mixing drinks, or a seasoned cocktail enthusiast my hope is that you leave the site with a cool drink to sip on, inspiration to keep mixing, and most importantly a good vibe.



Information

Brandy is a spirit produced by distilling wine. Brandy generally contains 35–60% alcohol by volume (70–120 US proof) and is typically drunk as an after-dinner digestif. Some brandies are aged in wooden casks, others are coloured with caramel colouring to imitate the effect of aging, and some are produced using a combination of both aging and colouring.



BRANDY





SWEET BABY JESUS

Ingredients

- 2 oz Apple Brandy
- .5 oz Cranberry Syrup
- .5 oz Amaro Montenegro
- 3/4 oz Lemon Juice

- Mix the Cocktail: Combine the brandy, cranberry syrup, Amaro Montenegro and lemon juice into a cocktail shaker and fill with ice. Shake for 10 seconds to chill the cocktail.
- 2. Strain the Cocktail: Using a hawthorne strainer and fine mesh strainer, strain the cocktail over the fine mesh strainer into a rocks glass over a king cube. (The purpose of double straining is to ensure you remove any ice shards or remaining solids from the cocktail).
- Garnish the Cocktail: Using a lemon peel and cranberries



MIST TWIST WINTER SANGRIA

Ingredients

- 1-2 Cans of Mist Twist Lemon Lime
- 1 Bottle of Red Wine (I recommend a Spanish red wine)
- 2 Anjou Pears Diced
- 2 Gala Apples Diced
- 1 Cup of Blackberries
- 2 oz Fresh Squeezed Orange Juice
- 2 oz Simple Syrup
- 2 oz Brandy
- Garnish: blackberries
- pears
- apples
- rosemary sprig

- Dice up the 2 anjou pears,
 2 apples, and measure out
 about 1 cup of blackberries.
- Combine your ingredients into a pitcher and top with the red wine, simple syrup, brandy, and orange juice. Stir and chill in the refrigerator for 4-5 hours (feel free to chill overnight if you want the flavors to infuse longer).
- 3. Pour in 2 ounces of the winter sangria into a glass filled with ice, and fruit chunks. Top with Mist Twst lemon lime to add the bubbles and to freshen up the sangria with lemon/ lime flavor



VANILLA BEAN BRANDY SAZERAC

Ingredients

- 2 oz Vanilla Bean Infused Brandy XO
- 1/4 oz Demerara Syrup
- 2 Dashes of Angostura Bitters
- 2 Dashes Peychaud's Bitters

Splash of Absinthe to rinse the glass

Equipment

Bar Spoon

Mixing Glass

Jigger or Small Liquid Measuring Glass

Rocks Glass

Instructions

- Before building the cocktail, put a small splash of absinthe into a rocks glass and place in the freezer to chill the glass.
- Combine the vanilla bean infused brandy, syrup, and bitters into a mixing glass. Add ice and stir to chill the cocktail.
- Remove the glass from the freezer and rinse the absinthe around the glass to coat. Toss out the excess absinthe. Strain the cocktail into the rocks glass.
 Express the back of a lemon peel over the rocks glass, and drop in or discard.

How to Make Vanilla Bean Infused Brandy Vanilla bean infused spirit: use 2 vanilla bean pods per 750ml bottle. Split the vanilla beans vertically and place inside the bottle. Let sit at room



temp for 2-3 days, gently shaking occasionally. Strain out the vanilla bean/seeds through a coffee filter or cheesecloth.

Information

Gin is liquor which derives its predominant flavour from juniper berries (Juniperus communis). Gin is one of the broadest categories of spirits, all of various origins, styles, and flavour profiles that revolve around juniper as a common ingredient



GIN





WHITE CLAW BLACK CHERRY HIGH BALL

Ingredients

- 4-5 Blackberries
- 2 oz Gin
- 1/2 oz Simple Syrup
- 1/2 oz Lemon Juice
- Black Cherry White Claw Hard Seltzer

- In a cocktail shaker, combine the lemon juice, simple syrup, and 4-5 blackberries. Muddle the ingredients to release the juice from the blackberries.
- 2. Pour the gin into the cocktail shaker, and fill the shaker with ice. Shake for 7-10 seconds until chilled. Strain the drink into a collins glass filled with ice (feel free to double strain the drink with a fine mesh strainer if you don't want any blackberry pieces in your drink).
- 3. Top the drink with the Black Cherry White Claw Hard Seltzer, and garnish with two blackberries. Enjoy!



MARTINEZ

Ingredients

- 1.5 oz Gin
- 1.5 oz Sweet Vermouth
- .25 oz Maraschino Liqueur
- 2 Dashes of Angostura Bitters

Instructions

Mix the Cocktail: Combine the gin, sweet vermouth, maraschino liqueur and bitters into a mixing glass and fill with ice. Using a bar spoon, stir the cocktail for 10-15 seconds to chill.

Strain the Cocktail: Using a julep or hawthorne strainer, pour the cocktail into a coupe glass.

Garnish the Cocktail: Using an orange peel twist.



HANKY PANKY

Ingredients

- 2 oz Gin
- 1.5 oz Sweet Vermouth
- 2 Dashes of Fernet Branca

- Mix the Cocktail: Combine the gin, vermouth and Fernet Branca into a mixing glass and fill with ice. Using a bar spoon, stir the cocktail for 10-15 seconds to chill.
- Strain the Cocktail: Using a julep or hawthorne strainer, pour the cocktail into a coupe glass.
- 3. Garnish the Cocktail: Using an orange peel.



VANILLA GREYHOUND

Ingredients

- 2 oz Vodka or Gin
- 4 oz Fresh Grapefruit Juice
- 1/2 oz Vanilla Syrup
- Sprig of Rosemary

Instructions

- In a glass filled with ice, combine vodka (or gin), vanilla syrup, and grapefruit juice.
- Stir the drink until chilled, and garnish with a sprig of rosemary.
- 3.Feel free to turn this cocktail into a Dirty Dog by salting the rim of the glass before building the drink.

How to Make Vanilla Syrup

Combine 1 cup of sugar and 1 cup of water in a small-medium sauce pan over heat. Stir until the sugar is dissolved. Add in 2 tea spoons of vanilla extract (use quality vanilla extract). If you want to use a real vanilla bean pod instead of extract, then add in 1 vanilla bean split lengthwise with the little black seeds scraped out.



Let the split vanilla bean and seeds steep in the syrup for 25-30 minutes. Remove the vanilla bean pod, and store the syrup in a glass jar for up to 2 weeks.



NEGRONI

Ingredients

- 1 oz Gin
- 1 oz Campari
- 1 oz Sweet Vermouth

- Using a mixing glass, pour in the gin, sweet vermouth, and Campari.
- Fill the mixing glass with ice cubes, and stir the drink for 15-20 seconds until chilled.
- Strain the drink over a rocks glass containing one large ice cube. Garnish with an orange peel.
- Drink with pinky up, bragging about how sophisticated your palette is.



GIN MEZCAL GRAPEFRUIT PUNCH

Ingredients

- 1.5 oz Gin
- 3/4 oz Mezcal
- 3/4 oz Fresh Grapefruit Juice
- 1/2 oz Fresh Lime Juice
- 1 oz Simple Syrup
- 1 Dash of Peychaud's Bitters
- 1 Dash of Angostura Bitters

Equipment

- Punch Bowl
- Jigger or Liquid Measuring Glass
- Rocks Glass or Wine Glass

Instructions

Build the punch: Once you figure out how many people you're looking to serve, measure out the appropriate amount.
Combine all ingredients into a a punch bowl. Stir to combine. (I don't add ice to the punch bowl as I don't want to over dilute the punch. I figure that will happen when you serve it over ice).

Garnish and serve: Serve the punch into a rocks glass or wine glass over ice. Garnish with a grapefruit wedge and basil leaf. Enjoy!



FRESH START SANGRIA

Ingredients

- 1 Bottle of White Wine (e.g. Pinot Grigio)
- 1.5 oz Elderflower Liqueur
- 2.5 oz Gin
- 1/2 Cup of Raspberries
- 3-4 Lemon Slices
- 2-3 Sprigs of Rosemary

- In a glass pitcher, drop in the 1/2 cup of raspberries, 2-3 rosemary sprigs, and 3-4 lemon slices. Pour in your bottle of white wine, elderflower liqueur, gin, and gently stir to combine the liquids.
- 2. Let the glass pitcher chill in the refrigerator for 3-4 hours to release all the flavors of the fruit and rosemary. (If you don't have time to wait 3-4 hours, you can definitely serve immediately. Still tastes amazing.
- After 3-4 hours, remove from the refrigerator and stir gently.
- 4. Serve in a wine glass filled with ice, 4-5 raspberries, lemon wedge, sprig of rosemary and a lemon wheel garnish.

Information

Tequila is a regional distilled beverage and type of alcoholic drink made from the blue agave plant, primarily in the area surrounding the city of Tequila, 65 km (40 mi) northwest of Guadalajara, and in the highlands (Los Altos) of the central western Mexican state of Jalisco. Aside from differences in region of origin, tequila is a type of mezcal (and the regions of production of the two drinks are overlapping).



TEQUILA





CLASSIC MARGARITA

Ingredients

- 2 oz Tequila (I prefer reposado)
- 3/4 oz Cointreau (orange liqueur)
- 1/4 oz Agave Nectar
- 1 oz Fresh Squeezed Lime Juice
- Garnish with Lime Wheel or Wedge

- Using a cocktail shaker pour in the tequila, cointreau (orange liqueur), agave nectar and fresh lime juice.
- Fill the shaker with ice cubes, and shake the drink for 10-15 seconds.
- 3. Rub the rim of the margarita glass with a lime wedge, and then dip the rim of the glass into sugar or salt (on a plate) depending on what your little heart desires.
- 4. Strain the drink over the margarita glass filled with ice. Garnish with a lime wheel or wedge.
- Fiesta! (and be careful... tequila makes you do some crazy sh*t).



PINEAPPLE MARGARITA

Ingredients

- 2 oz Blanco Tequila
- 3/4 oz Cointreau
- 1/4 oz Agave Nectar
- 1/2 oz Fresh Lime Juice
- 1.5 oz Fresh Pineapple Juice
- Garnish: Salt (glass rim)
- Lime wheel
- Pineapple spear

- 1. Be sure to prep your garnishes and juice your fruit (lime and pineapple) before starting (juicing is the most tedious part, especially when using a pineapple). I used a hand juicer and squished several pineapple spears to get the juice needed. Bless your heart if you know of an easier way.
- 3. In a cocktail shaker, combine tequila, Cointreau, pineapple juice, lime fresh, and agave nectar. Fill with ice and shake for 10 seconds to chill.
- Strain over ice in your rocks glass. Garnish with a pineapple spear and lime wheel



AGAVE SMASH

Ingredients

- 2 oz Reposado Tequila
- .5 oz Mezcal
- 1/2 oz Agave Nectar
- 8-10 Blueberries
- 1/2 oz lemon juice
- Garnish: 3-4 blueberries

- In a cocktail shaker combine the blueberries, agave nectar, lemon juice, tequila and mezcal. Muddle the ingredients to press the juice from the blueberries.
- 2. Add ice to the cocktail shaker and shake for 5 seconds to chill. Strain the drink into a rocks glass and top with crushed ice (overflow is better). Garnish with speared blueberries.



PATRON WINTER NEGRONI

Ingredients

- 1 oz Patron Silver Tequila
- 1 oz Campari
- 1 oz Sweet Vermouth
- 1/4 oz Cinnamon Syrup
- Dash of Chocolate Bitters
- Garnish: Smoked Rosemary Sprig

Instructions

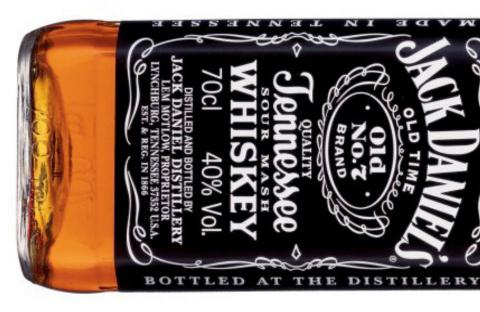
Mix the Cocktail: Combine the ingredients into a mixing glass and fill with ice.
Using a bar spoon, stir the cocktail for 10-15 seconds to chill.

Strain the Cocktail: Using a julep or hawthorne strainer, pour the cocktail into a rocks glass over ice.

Garnish the Cocktail: Lightly flame a sprig of rosemary, and place it in the rocks glass.

Information

Whisky or whiskey is a type of distilled alcoholic beverage made from fermented grain mash. Various grains (which may be malted) are used for different varieties, including barley, corn (maize), rye, and wheat. Whisky is typically aged in wooden casks, generally made of charred white oak.



WHISKEY





BOURBON COFFEE

Ingredients

- 1 Cup of Hot Black Coffee
- 1.5 oz Bourbon Whiskey
- 2-3 oz Heavy Whipping Cream
- 1/4 oz Agave Nectar
- 3/4 oz Frangelico or Hazelnut Liqueur

Instructions

- 1. Pour water into a small-medium sauce pan and heat until the water is hot. When the water is hot, pour it into an Irish coffee mug or glass coffee mug. This helps to keep the glass hot so that you're not pouring your hot coffee into a cold/lukewarm mug.
- 2. Using a cocktail shaker combine your heavy whipping cream, agave nectar, and hazelnut liqueur (the agave nectar is for a little added sweetness. It's a matter of preference how sweet you want your whipped cream so feel free to omit). Close the shaker and shake vigorously for 2-3 minutes. After the time, check to see if the whipped cream has a thick consistency. If not close the shaker and shake for another minute or so until fully whipped.

Whiskey



- Empty the water from the mug and pour in your bourbon and coffee. Top the bourbon coffee with your hazelnut whipped cream.
- 4. Grate a cinnamon stick or nutmeg over the top of the whipped cream for garnish. Enjoy!



PEACH & PECAN SUMMER SIPPER

Ingredients

- 1.5 oz Pecan and Peach Infused Bourbon
- .5 oz Lillet Blanc
- .5 oz Demerara Syrup
- 3 Dashes of Chocolate Bitters
- Garnish: Peach Slice and Mint Sprigs

Instructions

 Combine the ingredients into a mixing glass, and fill with ice. Stir with a bar spoon until chilled, and strain the drink into a rocks glass over ice. Garnish with a sprig of mint, and a slice of peach.



REVERSE MONTE MANHATTAN

Ingredients

- 2 ounces Amaro Montenegro
- 1 ounce Rye Whiskey
- Dash of orange bitters
- Dash of aromatic bitters

Instructions

Combine all ingredients into a mixing glass and stir with ice. Strain the cocktail into a coupe glass. Express the back of an orange peel over the cocktail and drop it in or discard. Enjoy!



ELEVEN'S OBSESSION

Ingredients

- 2 oz Bourbon Whiskey
- 3/4 oz Pure Maple Syrup
- 1 Whole Organic Egg
- 1 Dash Chocolate Bitters
- 1 Half Eggo Waffle

Instructions

Mix the Cocktail: Combine the bourbon, maple syrup, whole egg, and dash of bitters into a cocktail shaker and do not fill with ice yet. Dry shake for 20 seconds to incorporate the egg and other ingredients. After dry shaking the cocktail, open the cocktail shaker and fill with ice. Shake for another 10-15 seconds to chill.

Strain the Cocktail: Using a hawthorne strainer and fine mesh strainer, strain the cocktail over the fine mesh strainer into a coupe glass.

Garnish the Cocktail: Toast 1
Eggo waffle until golden
brown and crispy. Cut it in
half and set on top of the
coupe glass. Lightly drizzle
maple syrup on top of the
waffle.



FIRESIDE CHAT

Ingredients

- 2 oz Bourbon
- 1/2 oz Coffee Liqueur
- 1/4 oz Vanilla Syrup
- 2 dash of Black Walnut Bitters
- Garnish: Fresh Grated
 Nutmeg and orange peel

- In a mixing glass, pour in bourbon, coffee liqueur, vanilla syrup and black walnut bitters. Fill with ice and stir for 15-20 seconds until chilled.
- 2. Strain in a rocks glass filled with one large king cube. Lightly garnish with fresh ground nutmeg and cinnamon. Express the oils from an orange peel over the drink and drop in the orange peel.



THE NOTORIOUS

Ingredients

- 2 oz Irish Whiskey (I used Jameson)
- 1/2 oz Amaro Montenegro
- 1/4 oz Jasmine Tea Syrup
- Dash of Orange Bitters
- Dash of Angostura Bitters

Instructions

 Combine all ingredients into a mixing glass, add ice and stir to chill. Strain into a rocks glass filled with ice. Garnish with a lemon twist. (The cocktail served in the ice ball sphere was just extra, but it's not necessary).

How to Make Jasmine Tea Syrup

Combine 1 cup of water into a small saucepan on the stove and bring to a light boil. Once heated, steep 1 teaspoon of jasmine loose leaf tea for 4-5 minutes. After it's done steeping, strain out the tea leaves and combine 1 cup of sugar into the jasmine tea. (Same process if you're using a jasmine tea bag versus loose leaf tea). Store the syrup into a glass jar and store in the refrigerator for up to 2 weeks.



THE LAST LAPH

Ingredients

- 3/4 oz Laphroaig Select
- 3/4 oz Fresh Lemon Juice
- 3/4 oz Fresh Pineapple Juice
- 3/4 oz Ginger Liqueur
- 3 Dashes of Absinthe

Instructions

1. Combine all of the ingredients into a cocktail shaker, and fill with ice.
Shake for 10 seconds until the drink is chilled. Strain the drink into a cocktail glass, and garnish with a sprig of mint.



GODFATHER

Ingredients

- 2 oz Scotch Whisky
- 1 oz Amaretto Liqueur

- Using a mixing glass, combine the scotch and amaretto liqueur.
- Fill the mixing glass with ice cubes, and stir the drink for 15-20 seconds until chilled.
- Strain the drink over a rocks glass containing one large ice cube.
- Garnish with a gourmet maraschino (can also garnish with an orange peel).



FOUR ROSES CRANBERRY CITRUS COCKTAIL

Ingredients

- 2 oz Four Roses Single Barrel Bourbon
- 1/2 oz Amaro (I used Amaro Montenegro)
- 1/2 oz Spiced Cranberry Syrup
- 2 oz Fresh Orange Juice
- 2 Dashes of Angostura Bitters

Instructions

- Mix the Cocktail: Combine the ingredients into a cocktail shaker and fill with ice. Shake for 10 seconds to chill the cocktail.
- 2. Strain the Cocktail: Strain the cocktail into a rocks over glass.
- Garnish the Cocktail: Place a fresh sprig of rosemary, speared cranberries and an orange wedge into the cocktail.

How to Make Cranberry Spiced Syrup:

In a medium sauce pan, combine 1 cup of water, 1 cup of cranberries, 2-3 broken up cinnamon sticks and 2-3 star anise. Bring to a light simmer until the cranberries start to break and release juices. You can press them down as they start to break to facilitate



the process. Reduce the heat, and pour in 2 cups of sugar and lightly stir to dissolve. Turn off the stove, and let the syrup sit for an hour or so to cool. Strain out the solid ingredients and store the syrup in a glass container in the refrigerator for up to 2 weeks.



MINT JULEP

Ingredients

- 2.5 oz Bourbon
- .5 oz Simple Syrup
- 6-8 Mint Leaves

- Build this cocktail in the same glass you'll be drinking from. In the glass, add in the fresh mint leaves and simple syrup.
- Gently and briefly muddle the mint and simple syrup to release the flavor. (If you mash the mint like an ogre it's going to taste bitter so please don't use the muddler like a jackhammer).
- Pour in the bourbon whiskey, and top with some crushed ice. Gently stir for a few seconds.
- Pack the rocks glass with more crushed ice until it is above the rim of the glass.
- Garnish with a couple sprigs of mint. (Drop of angostura bitters on top is optional).



OLD FASHIONED

Ingredients

- 2 oz Bourbon
- 1/4 oz Simple Syrup
- 2 Dashes of Angostura Bitters
- Garnish: Orange Peel

Equipment

Mixing Glass

Instructions

Use a mixing glass separate from the rocks glass you will be sipping this holy beverage from. Pour in your bourbon, simple syrup, and 2 dashes of Angostura bitters. Fill the mixing glass with ice, and stir the ingredients for 15-20 seconds with a bar spoon. Strain the drink over a rocks glass containing one large ice cube. Express the back of an orange peel over the cocktail, and drop in the peel.



WHISKEY SOUR

Ingredients

- 2 oz Whiskey
- 3/4 oz Simple Syrup
- 1 oz Fresh Lemon Juice
- 1 Egg white
- Garnish with a Maraschino Cherry

Instructions

Build the cocktail: Place the bourbon, lemon juice, simple syrup, and egg white in a cocktail shaker. Do not add ice yet.

Dry shake the cocktail: Seal the shaker and shake vigorously for 10 seconds. Shake again with ice: Add ice, seal again, and shake for 7 to 10 seconds more to chill.

Strain the cocktail: Fit a
Hawthorne strainer over
the top of the shaker and
pour the cocktail through
a fine-mesh strainer into a
coupe glass. This is referred
to as a "double strain" and
this method is used to
catch any ice shards or pulp
from the fresh-squeezed
lemon juice.

Garnish and serve: Garnish with a speared maraschino cherry.

Informatoin

Vodka is a distilled beverage composed primarily of water and ethanol, but sometimes with traces of impurities and flavorings. Traditionally, vodka is made through the distillation of cereal grains or potatoes that have been fermented, though some modern brands, such as Ciroc, CooranBong, and Bombora, use fruits or sugar.



Vodka





MR. HIGH MAINTENANCE

Ingredients

- 2 oz Basil Infused Loft and Bear Vodka
- .5 oz Ancho Reyes Chile Liqueur
- .5 oz Lime Juice
- 3 Muddled Strawberries
- 2 Dashes of Angostura Bitters
- .5 oz Grapefruit Syrup

- Mix the Cocktail: Combine the strawberries, grapefruit syrup and lime juice into a cocktail shaker. Using a muddler, gently press the ingredients to release the flavors/aroma. Add the remaining ingredients. Fill the cocktail shaker with ice, and shake for 10 seconds to chill
- Strain the Cocktail: Using a hawthorne strainer and fine mesh strainer, strain the cocktail over the fine mesh strainer into a glass over ice. (The purpose of double straining is to ensure you remove any ice shards or remaining solids from the cocktail).



MOSCOW MULE

Ingredients

- 2 oz Vodka
- 1/2 oz Lime Juice
- Dash of Angostura Bitters
- Top with Ginger Beer

Instructions

 Using a copper mug, combine vodka, lime juice, and angostura bitters. Fill the mug with ice and top with ginger beer. Garnish with a lime wheel.



RUBY ROSE COCKTAIL

Ingredients

- 1.5 oz Belvedere Vodka
- 3/4 oz Freshly Squeezed Lemon Juice
- 3/4 oz Simple Syrup
- 1/2 oz Egg White
- 4 Raspberries
- 2 Dashes of Rose Water (optional)

Equipment

Cocktail Shaker

Hawthorne Strainer

Fine-mesh Strainer

Jigger or Small Liquid Measuring Glass

Coupe Glass

- Build the cocktail: Place the vodka, lemon juice, simple syrup, and raspberries into a cocktail shaker. Using a muddler, press the ingredients to squeeze the juice from the raspberries. Add in the egg white and close the cocktail shaker without adding ice.
- 2. Dry shake the cocktail:
 Seal the shaker and shake vigorously for 10 seconds.
 (This is referred to as a "dry shake." It's good for incorporating the egg white before adding ice to the shaker.)
- 3. Shake again with ice: Add ice, seal again, and shake for 7 to 10 seconds more to chill
- 4. Strain the cocktail: Fit a Hawthorne strainer over the top of the shaker and pour the cocktail through



a fine-mesh strainer into a coupe glass. This is referred to as a "double strain" and this method is used to catch any ice shards or pulp from the fresh-squeezed lemon juice or muddled raspberries.

Garnish and serve: Garnish with dried rose petals or speared raspberries



VANILLA LIMONCELLO

Ingredients

- 10 Organic Lemons
- 1 Bottle of Overproof Vodka (I used Smirnoff 100 proof)
- 1.5 Vanilla Bean Pod
- 1.5 Cup of Water
- 1.5 Cup of Sugar

- Using a Y-Peeler, peel all of the lemons. Try to peel the lemons so there is no pith on the peels, as it will increase the bitterness of the limoncello.
- 2. Combine all of the peels into a jar, and pour in the bottle of overproof vodka. Let the lemon peels steep for 4-5 days or as long as 3-4 weeks, gently shaking the jar daily (leave it out on the counter at room temperature). I let my peels steep for 3 weeks for more intense lemon flavor but 4-5 days is a good amount of time.
- 3. After 4-5 days (or weeks) strain the vodka through a fine mesh strainer or coffee filter to remove the lemon peels and any little pieces. Set the lemon infused vodka aside.



- 4. In a medium saucepan, combine 1.5 cups of water and 1.5 cup of sugar. Heat on low to dissolve the sugar. Once the sugar is dissolved, take the vanilla bean pod and slice it vertically. Scrape out all of the seeds and put the split vanilla bean pod and the seeds into the syrup. Do the same with another half of a vanilla bean pod. Let the pods steep in the syrup for 30 minutes to an hour (also to let the syrup cool).
- Once the vanilla syrup cools, strain out the vanilla pod and little seeds through a coffee filter.
- 6. In a large jar or glass container, combine the lemon peel infused vodka and the vanilla syrup. I initially added in only 1 cup of vanilla syrup and tasted from there. You can keep it at 1 cup of vanilla syrup if you prefer a limoncello that is not as sweet. I ended up using the entire 1.5 cup

- of vanilla syrup because it added a nice sweet consistency on the front, with a little bitterness on the finish due to the lemon peels. For me this was the perfect ratio, but you can back the syrup off a bit if you prefer.
- Keep the vanilla limoncello in the refrigerator. Always serve chilled, with or without ice.



ESPRESSO MARTINI

Ingredients

- 2 oz Vodka
- 1/2 oz Coffee Liqueur (or Kahlua)
- 1/2 oz Vanilla Syrup
- 1 oz Espresso

Instructions

Combine all ingredients into a cocktail shaker and fill with ice.

Shake, and strain into a coupe glass.

Garnish with 3 coffee beans.

Information

Rum is a distilled alcoholic beverage made from sugarcane byproducts, such as molasses or honeys, or directly from sugarcane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak barrels.



Rum





STRAWBERRY MOJITO

Ingredients

- 3 oz Light Rum
- 1 oz Simple Syrup
- 1/2 oz Lime Juice
- 3 Muddled Strawberries
- 4-5 Mint Leaves
- Club Soda

- Mix the Cocktail: Combine the mint, strawberries, simple syrup and lime juice into a cocktail shaker. Using a muddler, gently press the ingredients to release the flavors/aroma. Add rum, fill shaker with ice, and shake. Strain into a glass filled with ice. Top with club soda.
- Strain the Cocktail: Using a hawthorne strainer and fine mesh strainer, strain the cocktail over the fine mesh strainer into a highball glass over ice. (The purpose of double straining is to ensure you remove any ice shards or remaining solids from the cocktail).
- Garnish the Cocktail:
 Using a sprig of mint and additional strawberries.



"PRETTY BOY" PUNCH

Ingredients

- 2 oz Dark Rum (I used Mount Gay Eclipse)
- 1 oz Fresh Grapefruit
- 1/2 oz Fresh Lime Juice
- 3/4 oz Blueberry Syrup
- 2 Dashes of Angostura Bitters
- San Pellegrino Blood Orange Soda

Instructions

1. Combine all ingredients
(except for the blood
orange soda) into a cocktail
shaker. Add ice and shake
to chill the cocktail. Strain
into a highball glass
filled with ice. Top with
blood orange soda and
garnish with a fake money
(alternatively garnish with a
lime wedge.

How to Make Blueberry Syrup:

Combine 1 cup of water and 1 cup of blueberries into a medium saucepan on the stove. Press the blueberries and bring to a light simmer to release the juices from the blueberries. Pour in 1 cup of sugar and let dissolve. Strain out the blueberry solids through a fine mesh strainer or cheese cloth. Pour the syrup into a glass jar and store in the refrigerator for up to 2 weeks.







PINEAPPLE TIKI JULEP

Ingredients

- 2 oz Plantation Pineapple Stiggin's Fancy Rum
- 1/2 oz Fernet Branca
- 1/2 oz Grapefruit Syrup
- 2 Dashes of Angostura Bitters

Instructions

1. Combine all ingredients into a cocktail glass, preferably a julep cup of some sort. Fill the cup half way with crushed ice, and lightly stir for 3-5 seconds. Top the cup off with more crushed ice, and garnish with sprigs of mint.

How to Make Grapefruit Syrup

- 1. Grab 2-3 grapefruits. Using a Y-peeler, peel the grapefruits (try not to peel off the pith from the grapefruits). Drop the peels into a medium sauce pan.
- 2. Squeeze the grapefruits for 1 cup of juice, and pour into the sauce pan, along with 1 cup of sugar. Warm on low to medium heat. After lightly simmering for 10-15 minutes, strain out the solids, let cool, and store in a container in the refrigerator for 1-2 weeks.



43 DAYS OF TIKI

Ingredients

- 2 oz Jamaican Rum
- 1/2 oz Licor 43
- 1 oz Fresh Orange Juice
- 1/2 oz Fresh Lime Juice
- 3/4 oz Cream of Coconut
- 2 Dashes of Chocolate Bitters
- Garnish: mint sprigs and fresh grated nutmeg

Instructions

 Combine all ingredients into a cocktail shaker. Add ice and shake vigorously to chill the cocktail. Strain into a rocks highball glass filled with crushed ice. Garnish with a sprig of mint and fresh grated nutmeg.

Information

The agave grows in many parts of Mexico, though most mezcal is made in Oaxaca. It can also be made in Durango, Guanajuato, Guerrero, San Luis Potosí, Tamaulipas, Zacatecas, Michoacan and the recently approved Puebla. A saying attributed to Oaxaca regarding the drink is: "Para todo mal, mezcal, y para todo bien, también." ("For everything bad, mezcal, and for everything good as well.").



MEZCAL





MEZCAL DRAMBUIE COCKTAIL

Ingredients

- 1 oz Mezcal
- 1 oz Dark Rum (Plantation Rum 5 year)
- 1/4 oz Drambuie
- 1/4 oz Demerara Syrup
- Dash of orange bitters
- Dash of Angostura bitters

Instructions

Combine all ingredients into a mixing glass, and stir with ice. Strain into a rocks glass over ice and garnish with an orange peel



DAXACA FLAKA FLAME

Ingredients

- 1.5 oz Mezcal
- 1 oz Aperol
- 1/4 oz Orgeat
- 1/2 oz Lime Juice

Instructions

Combine all ingredients into a cocktail shaker and fill with ice. Shake to chill the cocktail. Double strain into a rocks glass over ice. Garnish with a lime wheel or twist.



MEZCAL CREYENTE CELERY COCKTAIL

Ingredients

- 1.5 oz Mezcal Creyente
- 2 oz Fresh Celery Juice
- 3/4 oz Fresh Lemon Juice
- 1/2 oz Agave Nectar
- 1/2 oz Chile Liqueur
- Pinch of salt
- Equipment

Cocktail Shaker

Jigger or Liquid Measuring Glass

High Ball Glass

- Build the cocktail: combine all ingredients into a cocktail shaker. Add ice and shake for 10 seconds to chill the cocktail. Double strain the cocktail into a high ball glass over ice.
- Garnish and serve: garnish with a dried chile pepper and serve.



OAXACA OLD FASHIONED

Ingredients

- 1.5 oz Reposado Tequila
- .5 oz Mezcal
- 1/4 oz Agave Nectar
- 2 Dashes Angostura Bitters

Instructions

Mix the Cocktail: Combine the tequila, mezcal, agave and bitters into a mixing glass and fill with ice. Using a bar spoon, stir the cocktail for 10-15 seconds to chill.

Strain the Cocktail: Using a julep or hawthorne strainer, pour the cocktail into a rocks glass over a king cube.

Garnish the Cocktail: Using a flamed orange. Peel a thick strip of orange from a fresh piece of fruit. Taking the peel between your fingers express the oils over a flame held above the glass. After you've flamed the glass, drop in the orange peel.



MAXIMILIAN AFFAIR

Ingredients

- 1 oz Mezcal
- 1 oz St. Germain
- .5 oz Sweet Vermouth
- .25 oz Lemon Juice

- Mix the Cocktail: Combine the mezcal, st. germain, sweet vermouth and lemon juice into a cocktail shaker and fill with ice. Shake for 10 seconds to chill the cocktail.
- Strain the Cocktail: Using a hawthorne strainer and fine mesh strainer, strain the cocktail over the fine mesh strainer into a coupe glass.
- 3. Garnish the Cocktail:
 Garnish with a lemon twist

COLOPHON

This recipe guide was designed by Ted Nachazel using Adobe InDesign CS6. The body typeface is Corbel, which was selected as a simple sans-serif that is easily readible. This font was selected for ease of read when glancing at the book for directions. The other font used throughout the selection for titles is Council OT. This font resembles a font commonly used on bottles of alcohol.

The layout of the recipe guide was a 2 column list, one for ingredients and the other for instruction. Following the sohpisticated style of the text, the columns created easy readability and clear organization. Accompanying the recipe on the right, the left page contains the finished drink. The end user should easily visualized what their drink will look like.

The section pages are a clear indication of the change in liqour, but also serve as an information page. Each section spread has a brief description of the alcohol used in its section. This was a way to bring more class into the book, so he or she may learn while they make their drinks. The bottle across the spread also helps to associate the liqour with a look or a brand.

Along with having sections, the right pages also include a small color key and section marker. This minor tool allows the reader to skim through pages and know which section they are currently at. This is the final touch of the modern design of the drink guide.