
Classic cocktails



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Gin based cocktails

Classic Gin Martini – 2 oz Gin, 1 bar spoon Noilly Prat
Shake and strain into a Martini glass, garnish with either an olive or a twist of lemon.

Vesper Martini – 3 oz Gin, 1 oz Vodka and 1/2 oz Lillet Blanc
Shake and strain into a Martini glass, garnish with a twist of lemon.

Negroni – 1 1/2 oz Gin, 1 1/2 oz Campari, 1 1/2 oz red Vermouth and soda water (optional)
Served on ice in a highball glass, garnish with a slice of lemon and orange.

John or Tom Collins – 4 oz Gin, 3/4 oz lemon juice, 1 bar spoon sugar syrup and soda water
Served on ice in a highball glass, garnish with a twist of lemon and top up with soda water

White Lady – 2 oz Gin, 3/4 oz lemon juice, 3/4 oz Cointreau, 1 bar spoon caster sugar and 1 egg white
Shake and strain into a Martini glass.

Pink Gin – 4 oz Gin, 2 dashes Angostura
Coat a chilled Martini glass with Angostura, discard excess and top with Gin.

Singapore Gin Sling – 2 oz dry Gin, 1/2 oz Cointreau, 1 1/2 oz fresh lime juice, 1 bar spoon each caster sugar, sugar syrup and 3/4 oz Cherry Heering
Shake first four and strain into a Collins glass. Top up with soda water, float Cherry Heering and garnish with lime.

Bronx – 2 oz dry Gin, 1/2 oz dry Vermouth, 1/2 oz sweet Vermouth and 1 oz fresh orange juice
Shake and strain into a Martini glass, garnish with a cherry.

Gimlet – 2 1/4 oz dry Gin, 3/4 oz Rose's lime cordial
Shake and strain into a Martini glass.

French 75 – 2 oz dry Gin, 1/2 oz fresh lemon juice, 1 bar spoon sugar syrup and Champagne
Shake first four and strain into a Champagne glass. Top up with Champagne, garnish with a twist of lemon.

Gin & French - 2 oz dry Gin and 2 oz dry Vermouth
Shake and strain into a Martini glass.

Vodka based cocktails

Classic Vodka Martini – 2 oz Vodka, 1 bar spoon Noilly Prat
Shake and strain into a Martini glass, garnish with either an olive or a twist of lemon.

Bloody Mary - 2 oz Vodka, 4 oz tomato juice, 1/2 oz lemon juice and 1 dash Worcestershire sauce (spices - optional)
Served in a highball glass, garnish with a slice of lemon and a celery stick (optional).

Cosmopolitan – 2 oz Vodka, 1 oz Cointreau, 1/2 oz lime juice and a splash cranberry juice
Shake and strain into a Martini glass, garnish with an orange twist.

Seabreeze – 2 oz Vodka, 2 oz cranberry juice and 1 oz grapefruit juice
Shake and strain into a Martini glass, garnish with an orange twist.

Harvey Wallbanger – 1 1/2 oz Vodka, 1/4 oz Galliano and 3 1/2 oz orange juice
Shake and served in a highball glass.

Screw Driver - 2 oz Vodka and 4 oz orange juice
Served in a highball glass, garnish with a slice of orange.

French Martini - 2 oz Vodka, 1 dash of Chambord and a dash a pineapple juice
Shake and strain into a Martini glass.

Godmother - 2 oz Vodka and 1 oz Amaretto
Served in an old fashion glass.

Tequila based cocktails

Tequila Sunrise – 2 oz Tequila, 3 1/2 oz orange juice, lime and dash of grenadine
Served in a highball glass, slowly pour in grenadine.

Margarita – 2 oz Tequila, 1 oz Cointreau and 1 oz lime juice
Shake and strain into a Martini glass, often served with salt on the rim of the glass.

Matador – 2 oz Tequila, 1/4 oz Cointreau, 1/4 oz lime juice and 1 bar spoon sugar syrup
Served in a highball glass, garnish with a sugary rim.

Rosalita – 3/4 oz Tequila, 1/4 oz dry Vermouth, 1/4 oz sweet Vermouth and 1/4 oz Campari
Shake and strain into a Martini glass.

Sparkling wine-based cocktails

Black Velvet – 3 oz Guinness and 3 oz Champagne Served in a beer or highball glass.

Bellini – Peach purée, dash lemon juice, dash peach brandy and top up with Prosecco or Champagne
Served in a Champagne glass.

Buck's Fizz – 2 oz orange juice and top with Champagne Served in a Champagne glass.

Mimosa – 2 oz orange juice, dash orange Curaçao and top up with Champagne Served in a Champagne glass.

Kir Royal – Crème de cassis (or others) and top up with Champagne Served in a Champagne glass.

Champagne Cocktail – 1/2 oz Cognac, 1 sugar cube, dash Angostura and top up with Champagne
Served in a Champagne glass, garnish with a twist of orange.

Miscellaneous cocktails

Long Island Iced Tea – 3/4 oz Vodka, 3/4 oz Tequila, 3/4 oz white Rum, 3/4 oz Gin, 1/4 oz Triple Sec, 1/2 lime, 3/4 oz orange juice and a splash of coke
Served in a highball glass, float the coke on top, garnish with a wedge of orange.

Americano – 2 oz Martini Rosso, 2 oz Campari and soda water (optional) Served on ice in a highball glass, garnish with a slice of lemon and orange

Grasshopper – 1 1/2 oz white crème de menthe, 1 1/2 oz brown crème de cacao and 1 1/2 oz double cream
Shake and strain into a Martini glass.

Golden Cadillac - 1 1/2 oz Galiano, 1 1/2 oz brown crème de cacao and 1 1/2 oz double cream Shake and strain into a Martini glass.

Rum based cocktails

Caipirinha – 2 oz Cachaca, 1 oz lime juice, 1 bar spoon sugar syrup, fresh mint leaves and a dash soda water

Served in a highball glass, garnish with a wedge of lime.

Mojito – 2 oz white Rum, 1/2 oz lime juice, 1 bar spoon sugar syrup, fresh mint leaves and a dash soda water

Served in a highball glass, garnish with a wedge of lime and mint.

Cuba Libre – 2 oz white Rum, 1/2 oz lime juice and Coke Served in a highball glass, garnish with a wedge of lime.

Daiquiri – 2 oz white Rum, 1/2 oz lime juice and a dash sugar syrup Served in an old fashion glass.

Mai Tai – 1 oz white Rum, 1/2 oz gold Rum, 1/2 oz Cointreau, 1/4 oz Rose's lime cordial, 1 1/2 oz orange and pineapple juice and a splash grenadine

Served in a highball glass, garnish with a wedge of lime and pineapple.

Piña Colada – 1 1/2 oz Cachaca, 2 oz pineapple juice and 3/4 oz coconut cream Served in a highball glass, garnish with a wedge of pineapple.

Brandy(s) based cocktails

Brandy Alexander – 1 oz brandy, 1 oz brown crème de cacao and 1 oz cream, 2 bar spoon whipped cream and a nutmeg
Shake first 3 ingredients, serve in a Martini glass, add whipped cream and sprinkle nutmeg.

Pousse Café – 2 oz Cognac, 1/2 oz liqueur de cerise and 1 oz Chartreuse Served in an old fashion glass.

Horse's Neck – 2 oz brandy, 2 oz ginger ale and the peel of one lemon Served in a highball glass.

Side Car – 2 oz brandy, 1 oz Cointreau and 1 oz lemon juice Shake and strain into a Martini glass.

French Connection – 2 oz brandy and 2 oz Amaretto Served in an old fashion glass.

Deauville – 1 oz brandy, 3/4 oz Calvados, 1/2 oz Triple Sec and 3/4 oz lemon juice Shake and strain into a Martini glass.

Stinger – 1 1/2 oz brandy and 1/4 oz white crème de menthe Shake and strain into a Martini glass.

Whisky(s) based cocktails

Rye Highball – 2 oz Rye Whisky and ginger ale or soda water Served in a highball glass.

Manhattan – 1 1/2 oz Rye Whiskey, 1 oz red Vermouth and Angostura Bitter Shake and strain into a Martini glass.

Rob Roy – 1 1/2 oz Scotch Whisky, 1/2 sweet Vermouth and Angostura Bitter Shake and strain into a Martini glass.

Old Fashion – 2 1/2 oz Rye Whiskey, 1/2 bar spoon sugar syrup and Angostura bitter Served in an old fashion glass, garnish with half orange wheel and a maraschino cherry.

Rusty Nail – 1 1/2 oz Scotch Whisky and 3/4 oz Drambuie Served in an old fashion glass.

Whisky Sour – 2 oz Whisky, 1 oz sugar syrup and 1 oz lemon juice (martini glass) Shake and strain into a Martini glass.

Godfather – 1 1/2 oz Scotch Whisky and 3/4 oz Amaretto Served in an old fashion glass.

Sazerac – 2 1/2 oz Rye Whiskey, 2 bar spoon Herbsaint (or Absinte), 1 bar spoon sugar syrup and 3 dashes Peychaud's Bitter
Served in a highball glass, garnish with a lemon twist.

Affinity – 3/4 oz Scotch Whiskey, 3/4 oz dry Vermouth, 3/4 oz sweet Vermouth and Angostura Bitter
Shake and strain into a Martini glass, garnish with a lemon twist.

Brooklyn – 1 oz Rye Whiskey, 3/4 oz red Vermouth and dash Maraschino liqueur Shake and strain into a Martini glass.