

## Recipe for: Cosmopolitan

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*The Cosmopolitan or "Cosmo" gained popularity in the 1990's with a boost from television shows such as "Sex and the City". Cosmos are generally served in a large martini glass, so they are sometimes mistaken for a martini. However, Cointreau rather than Vermouth puts this drink a distinctly different category. Just a hint of cranberry juice or pomegranate juice is all that's needed to add a little color and a hint of flavor.*

### Ingredients

1 oz. Vodka  
½ oz Triple sec or Cointreau  
1 oz. Cranberry juice cocktail  
½ oz lemon juice or lime juice  
Serve with a lemon or lime slice

### Directions

Pour the ingredients into a cocktail shaker over crushed ice. Shake and strain into a large martini glass. Garnish with a lemon or lime slice.

## Recipe for: Vodkatini

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*A Vodkatini is a variation of a traditional martini. But instead of being made with vermouth and gin, vodka is substituted for gin. Vodka is a smooth and mixable liquor that works well for a standard martini or in any flavored martini drink.*

### Ingredients

1 ½ oz. Vodka  
½ oz. dry Vermouth  
Serve with an olive

### Directions

Pour Vodka and Vermouth into a cocktail shaker over crushed ice. Shake and strain, serve with an olive.

For a "dirty" variation, add ½ oz. of olive juice

For a sweet Vodkatini, substitute pomegranate or cranberry juice cocktail for the olive and olive juice. Use sweet Vermouth rather than dry and garnish with an orange slice.

## Recipe for: Mojito

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*The Mojito is a traditional Cuban drink. It's served in a tall, clear glass to show off the mint and lime. The Light citrus and mint flavor make it a perfect summertime drink.*

### Ingredients

2 oz. Light Rum

Juice of one lime

2 tsp of sugar

5 sprigs of mint

Soda Water

Serve with a lemon or lime slice

### Directions

Muddle mint and sugar into the bottom of a cocktail shaker. Add crushed ice, lime juice, and rum and shake well. Strain into a tall glass and top off with soda water. Add a sprig of mint and a lime wedge as garnish.

Some may prefer to muddle the mint and sugar in the bottom of the Mojito glass rather than the cocktail shaker for a stronger mint flavor.

## Recipe for: Margarita

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*Margaritas are the most popular Tequila based drink in the United States, though it's commonly accepted that it was developed in Mexico in the 1930's. Margaritas are usually served in a margarita glass with a salted rim. They can be served as a frozen blended drink or over the rocks. This recipe can be used either way.*

### Ingredients

1 ½ oz. High quality Tequila

½ oz. Cointreau

1 to 2 limes (juiced)

### Directions

Moisten the rim of the Margarita glass with a damp paper towel. Then place the margarita glass rim side down into a shallow sprinkling of course salt.

Fill glass with crushed ice. Add Tequila, Cointreau and lime juice. Stir well.

For frozen margaritas, add crushed ice to a blender and pour Cointreau and Tequila over the ice and blend. Serve in a salt rimmed glass.

## Recipe for: Vodka Daisy

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*Daisies are cocktails made of a liqueur such as Vodka or Gin, lemon or lime juice, and Grenadine (a red syrup prepared from pomegranate, raspberry, or other red fruit). Without the Grenadine, the Vodka Daisy is known as a Gimlet.*

### Ingredients

2 oz. Vodka

1 tsp. Grenadine

Juice from 1 lemon

Serve with a lemon or lime slice

### Directions

Pour the ingredients into a cocktail shaker over crushed ice. Shake and strain into an 8 ounce metal stein or a large martini glass. Garnish with a lemon or lime slice or any fruit.

## Recipe for: Fifth Avenue

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*A Fifth Avenue is one of many drinks known as a Pousse Café. These are sweet drinks that show their true colors as each liqueur floats on one another. Slow, careful pours are essential to creating these stripped delights.*

### Ingredients

1/3 oz. Crème de Cacao

1/3 oz. Apricot Flavored Brandy

1 oz. heavy cream

### Directions

Slowly pour each ingredient in the order listed into a Pousse Café glass or a clear shot glass, so that each liqueur floats on the preceding one.

## Recipe for: Bloody Mary

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*A Bloody Mary mixed drink is made with vodka and tomato juice. It's a terrific brunch cocktail. It can be served over ice or shaken with crushed ice in a martini shaker and strained into a glass.*

### Ingredients

1 ounce vodka  
2 ounces tomato juice  
juice of 1/2 lemon  
1 teaspoon worcestershire sauce  
salt and pepper to taste  
celery stalk for garnish

### Directions

Pour all of the ingredients into a class and mix well. Add crushed ice and stir once again.

## Recipe for: Chocolate Martini

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*Though a chocolate martini is not a true martini, its' popularity is undeniable. This delicious drink is a must for a chocolate themed party!*

### Ingredients

2 oz of chocolate liqueur  
1 1/2 oz of vodka  
Chocolate shavings

### Directions

Pour the chocolate liqueur and vodka into a cocktail shaker filled with ice. Shake well and strain into a large martini glass. Garnish with chocolate shavings and a cherry if desired.

For a hint of raspberry in your chocolate martini, reduce the chocolate liqueur and vodka by ½ ounce each and add 1 ounce of Chambord liqueur to the shaker.

## Recipe for: Martini

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*A basic martini is made with gin and dry vermouth. For a sweeter version sweet vermouth may be used.*

### Ingredients

#### Basic Martini:

3 oz. gin plus 1 oz vermouth

#### Dry Martini:

3 oz gin plus ½ oz vermouth

#### Extra Dry Martini:

3 oz gin with a splash of vermouth

### Directions

Pour ingredients into a martini shaker filled with cracked ice. Shake well and strain into a martini glass.

To make a “dirty” martini, add ½ ounce olive juice

Martinis are garnished with an olive. Martinis garnish with a pickled onion are referred to as a Gibson.

## Recipe for: Tom Collins

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*“Have you seen Tom Collins?” – In the late 1800’s this phrase was a joke that caught many by surprise. “I don’t even know Tom!” was a typical response. “Tom is just around the corner in the local bar”. What a brilliant marketing campaign this phrase became. The Tom Collins is a vintage style cocktail that still maintains its’ popularity today because of its’ refreshing taste.*

### Ingredients

3 oz of gin

juice of one lemon

one tablespoon of sugar syrup

soda water to taste

### Directions

Pour ingredients into a tall glass and stir well. Fill the glass with ice cubes and add carbonated water to taste. Stir once and serve.

## Recipe for: Whiskey Sour

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*A high quality bourbon makes a delicious whiskey sour. Somewhat a kin to the margarita, the sweet mixed with the sour gives this cocktail a kick.*

### Ingredients

2 oz of bourbon  
1/2 oz lemon juice  
2 teaspoons of simple syrup  
maraschino cherry for garnish

### Directions

Pour all of the ingredients into a cocktail shaker filled with crushed ice and shake vigorously. Strain into a sour glass and garnish with a cherry and half an orange slice if desired.

## Recipe for: Mint Julep

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*The Julep is a drink derived from Kentucky. It's traditionally made with Kentucky Bourbon and fresh mint leaves, but it can be made with light rum, gin, or even champagne.*

### Ingredients

4 sprigs of mint  
1 teaspoon of powdered sugar  
2 1/2 oz of high quality bourbon

### Directions

Muddle mint, powdered sugar, and 2 teaspoons of water in a tall glass and fill glass with crushed ice.  
Pour bourbon over the ice gently until the glass is completely frosted.