

The martini is more than a cocktail. It is a classic, a lifestyle, a ritual. And it is very much in. The truly trendy martini has abandoned its traditional gin base. The word today is vodka. *Give it a try. You may find yourself both stirred and shaken*

Martinis are classically served "up,"

This means the ingredients are chilled, by stirring, over ice, then strained into a chilled cocktail glass. The real Martini takes London dry gin — Beefeater, Bombay, Boodles, and Tanqueray are all good ones — plus dry vermouth. James Bond aside, stirring a Martini is proper form. This is not because it "bruises" the gin, as the saying goes, but because shaking introduces air into the drink, producing bubbles and a foamy "head" — but Martini-drinkers want flavor, not froth. Shaking also adds too much water, diluting the gin taste.

**Martini (classic):** In a cocktail shaker combine cracked ice 1/4 cup gin 1 tablespoon dry vermouth. Stir well to mix. Strain into a chilled cocktail glass. Garnish with a green olive or a lemon twist. Makes 1 serving

#### **Classic Cointreau Martini something a little sweeter**

2 ozs. gin  
teaspoon dry vermouth  
1 oz. Cointreau  
rinse ice in shaker with cointreau and strain off excess (Triple-Sec can substituted for Cointreau)  
garnish with twist of lemon

**Simple Syrup:** Pour 1 cup boiling water over 1 cup sugar; stir until sugar dissolves. Chill in the refrigerator before using; store in the refrigerator.

#### **The Crantini**

2ozs. gin  
1/2 oz. cranberry cocktail  
teaspoon dry vermouth  
dash bitters  
garnish with twist of lemon

#### **Cosmopolitan**

In a pitcher or shaker combine 4 parts Absolut Citron Vodka with 2 parts each of cranberry juice and triple sec (or Cointreau) and 1 part lime juice. Shake strain and pour into martini or cocktail glass. Garnish with lime wedge.

#### **Cosmopolitan Martini**

In a martini pitcher filled with a few ice cubes stir in 1 1/2 ounces of vodka with 1/2 teaspoon of dry vermouth and 1/2 ounce of cranberry juice. Stir strain and pour into a martini glass.

#### **Blue Martini**

Ingredients: 1 Part(s) Sky Vodka  
1 Part(s) Blue Curacao  
1 Part(s) Sour Mix  
1 Garnish Lemon Twist

Instructions: 3/4 oz vodka 3/4 oz blue curacao 3/4 oz sour shake well and lightly mist serve up preferably in a double martini glass garnish with a lemon twist.

#### **Sour Apple Martini**

Ingredients: 2 Part(s) Sour Apple Pucker  
2 Part(s) Ketel One Vodka  
1 Part(s) Cointreau Orange Liqueur

1 Lemon Twist Cherry or Green Apple Slice

Instructions: Stir gently. Strain into martini glass.

Garnish with Lemon Twist Cherry or Green Apple Slice

#### **Vegas Lemon Drop**

Ingredients: 2 Part(s) Absolut Citron  
1 Part(s) Triple Sec  
1 Part(s) Lime Juice

Instructions: Add all ingredients into a martini shaker filled with ice. Shake and strain a well chilled martini glass. Use Lemon slice to wet the rim of the glass and dip it into white sugar until coated.

#### **Red Apple Martini**

Ingredients: 1 Part(s) Vodka  
1 Part(s) Sour Apple Liqueur  
1 Part(s) Cranberry Juice  
1 Garnish Apple Slices

Instructions: Add all ingredients into a martini shaker filled with ice. Shake and strain into a well chilled martini glass. Garnish with a thin apple slice.

#### **Purple Hooter Martini**

Ingredients: 3 Part(s) Vodka  
1 Splash Chambord Raspberry Liqueur  
1 Splash Sweet & Sour Mix  
1 Drop(s) Lemon Juice  
1 Dash(es) Extra Dry Vermouth

Instructions: Add all ingredients into a martini shaker filled with ice. Shake and strain into a well chilled martini glass.

## THE CLASSIC COCKTAILS

### Brandy/Bourbon/Vodka Sour

Directions: Mix everything with ice in a shaker. Strain into a Whiskey Sour glass. Use a cherry as a garnish  
1 1/2 oz. Brandy /Bourbon/Vodka  
1 oz. Lemon Juice  
1/2 oz. Orange Juice  
1 tsp. Simple Syrup

### Old-Fashioneds

Put a sugar cube (or 1 tablespoon Simple Syrup) into an old-fashioned glass. Stir in dash aromatic bitters.  
Add ice cubes  
3 tablespoons bourbon, brandy, Scotch whisky or Southern Comfort.  
3 tablespoons chilled carbonated water;  
Stir gently to mix. Garnish with a lemon twist and a maraschino cherry on a skewer. Makes 1 serving

### Whiskey/Scotch Rickey

Directions: Mix whiskey/scotch lime juice and sugar in glass with cracked ice and fill with club soda and twist lime peel over drink and drop in  
1 1/2 oz. Blended Whiskey  
1/2 Lime Juice  
1 tsp. Simple Syrup  
fill Club Soda  
1 Lime Peel

**Simple Syrup:** Pour 1 cup boiling water over 1 cup sugar; stir until sugar dissolves. Chill in the refrigerator before using; store in the refrigerator.

### Brown Derby Cocktail

1/2 whiskey  
1/4 Grapefruit juice  
1/4 Honey  
Shake well and strain into a cocktail glass.

**Bloody Mary:** In a cocktail shaker combine ice cubes 1/3 cup chilled tomato juice  
3 tablespoons vodka  
1 tablespoon lemon juice  
dash Worcestershire sauce celery salt and pepper or bottled hot pepper sauce.  
Shake well to mix. Pour into a chilled glass; add ice cubes if desired. Garnish with a celery stalk. Makes 1 serving. (Note: You may prefer to make Bloody Marys ahead and chill for flavors to blend. Stir before serving.

**Collins (Vodka or Gin):** In a tall glass stir together  
2 tablespoons lemon juice  
1 1/2 teaspoons sugar or Simple Syrup (see recipe below).  
3 tablespoons gin vodka or light rum. Add ice cubes.  
Pour 3/4 cup chilled carbonated water down the side of the glass. Garnish with an orange slice and a maraschino cherry.  
Makes 1 serving

### Gimlet (Vodka or Gin):

In a cocktail shaker combine ice cubes  
3 tablespoons gin or vodka  
1 tablespoon bottled sweetened lime juice. Shake well to mix. Strain into a chilled cocktail glass. Makes 1 serving

### Gin and Tonic:

Place ice cubes in a glass.  
1/4 cup gin.  
1/2 cup chilled tonic water (quinine water) down the side.  
Squeeze a lime wedge into glass; stir gently. Add wedge to drink. Makes 1 serving

**Manhattan:** In a cocktail shaker combine cracked ice  
3 tablespoons blended whiskey  
1 tablespoon sweet vermouth (for a dry martini substitute dry vermouth)  
dash aromatic bitters. Shake well to mix. Strain into a chilled cocktail glass. Garnish with a maraschino cherry.  
Makes 1 serving

### Cuba Libre

This classic cocktail is easy to make and quite tasty!  
2 oz rum  
1 oz lime juice  
fill with coke

### The Rob Roy

1 1/2 oz. Scotch  
3/4 oz. Sweet Vermouth  
(Dash of Bitters if desired)  
Build over ice in Rocks glass- Garnish with a cherry

### Scotch or Whiskey Rickey

Directions: Mix over ice in a highball glass. Fill with Club Soda.  
1 1/2 oz. Blended Scotch or Blended Whiskey  
1/4 oz. Lime juice  
Fill Club Soda

### Screwdriver Cocktail

#### Ingredients

2 measures vodka  
orange juice to top up

Pour the vodka over ice cubes in a 8 oz tumbler and top up with orange juice. Stir well and decorate with orange slices.

## AFTER DINNER DRINKS A little something sweet

### Grasshopper

2 oz. Crème de Cacao

2 oz. Peppermint liqueur or Syrup

2 oz. fresh Cream

*Garnish with Chocolate Chips or shaved chocolate*

### Rusty Nail

4 oz Scotch Whisky

2 oz Drambuie

### Black Russian

4 oz Vodka

2 oz Kahlua Coffeeliqueur

Make a White Russian by floating the Drink with cream!

### Golden Nail

3 oz. Bourbon Whiskey

2 oz. Southern Comfort

### Russian Side Car

4 oz Vodka

1 oz Galliano

1 oz Crème de Cacao

4 ozcl fresh Cream

### Jamaica Kiss

2 oz dark Rum

2 oz Crème de Café

2 oz fresh Cream

### Golden Cadillac

1 oz white Crème de Cacao

1 oz Galliano

1 oz light cream

Shake and strain into a cocktail glass.

### Banana Daiquiri

2 pt rum

1 pt banana liqueur

1/2 banana

4-6 cl citron juice

crushed ice

Mix all the ingredients in a blender or mixer.

Serve in a large cocktail glass.

### White Russian

The white cap makes this black russian sweet

This layered drink uses Kahlua, Bailey's, and Grand Marnier.

Use a 1:1:1 ratio

Put in the Kahlua first. Using an upside down spoon, pour the Bailey's gently on the spoon so it fans out against the inside of the glass, drizzling gently on top of the Kahlua.

It'll form a second layer. Do the same with the Grand

Marnier for the top layer. Enjoy!

## CHAMPAGNE COCKTAILS

### Champagne Framboise

Fill a champagne glass with champagne or sparkling wine, pour in a couple of teaspoons of raspberry liqueur or framboise, and float some raspberries in the glass.

### Kir Royale

Fill a champagne glass with champagne or sparkling wine, pour in a couple of teaspoons of cassis, and float some strawberries on top.

### Bellini

Fill a champagne glass about two-thirds full with champagne or sparkling wine. Top with peach nectar and garnish with a peach slice.

### Easy Mimosas

Fill a champagne glass two-thirds full with champagne. Top with orange juice and garnish with a orange slice.

### Kir Royale

1 part crème de cassis

5 parts chilled Veuve Clicquot

lemon twist or strawberry

Pour crème de cassis into a champagne flute. Add a splash of Veuve. Wait a moment, then fill with champagne. Garnish with a twist of lemon or a strawberry on the rim of the glass. Enjoy.

### The Velvet Swing

It's the rose petals ..... Absolute class, sweetie.

splash of cognac

splash of port

chilled champagne

small rose petals

Pour cognac and port into a champagne flute. Fill with champagne. Garnish with rose petals and scatter a few more about your person.

### Champagne Cocktail

Ah, the classic.

1 cube sugar

Angostura bitters

chilled champagne

Soak sugar cube with Angostura bitters and place in the bottom of a large champagne flute. Fill with champagne. Garnish with a lemon twist. Drink. Refill

## MARGARITA's & DAQUIRIS

**Frozen Margaritas:** In a blender container combine one 6-ounce can frozen limeade concentrate 2/3 cup tequila and 1/2 cup orange liqueur. Cover and blend until smooth. With blender running add 4 cups ice cubes 1 at a time through opening in lid. Blend until slushy. Serve in salt-rimmed glasses. Garnish with lime slices if desired. Makes 8 (4-ounce) servings

**Daiquiri:** In a cocktail shaker combine cracked ice 3 tablespoons light rum 2 tablespoons lime juice 1 teaspoon powdered sugar and 1 teaspoon orange liqueur. Shake well to mix. Strain into a chilled cocktail glass. Makes 1 serving

**Frozen Daiquiris:** In a blender container combine one 6-ounce can frozen limeade or lemonade concentrate and 2/3 cup rum. Cover and blend until smooth. With blender running add 2 1/2 to 3 cups ice cubes 1 at a time through opening in lid. Blend until slushy. Makes 6 servings (about 4 ounces each).

**Raspberry or Strawberry Daiquiris:** Prepare Daiquiris as directed except use half of a 6-ounce can (1/3 cup) frozen limeade or lemonade concentrate. Add one 10-ounce package frozen red raspberries or sliced strawberries and if desired 1/3 cup sifted powdered sugar. Makes 7 (4-ounce) servings

### Cadillac Margarita

2 oz. Cuervo 1800 tequila

1/2 oz. Grand Marnier

2 oz. lime juice

All ingredients poured over ice into a tall mixing glass, shaken briskly, strained into chilled cocktail glass with salted rim (optional). Garnish with lime wheel.

### Brandy Margarita

9 oz. Cuervo gold tequila

3 oz. E&J VSOP Brandy

1 6 oz. can frozen limeade concentrate

3 cans of water (use limeade can)

3 1/2 oz. Cointreau

Mix ingredients together, pour over ice. Can also be put in blender with ice to make frozen drinks. The use of brandy is very popular for making top shelf Margaritas. Makes one pitcher.

### Lower-cal Margaritas

1 tub Crystal Light lemon-lime or lemonade drink mix

2 cups water

Juice of one lime

8 oz. tequila

6 oz. Grand Marnier

4 oz. Presidente Mexican Brandy

In a 2-quart pitcher, mix water with the Crystal Light. Add all spirits. Fill with enough crushed ice to make 1 1/2 quarts; stir and serve in salt-rimmed glasses.

### Watermelon Margaritas

1-1/2 oz. tequila

3/4 oz. triple sec

3/4 oz. Midori

2 oz. sour mix

6 oz. cubed, seeded watermelon

8 oz. ice

Blend all ingredients together; serve in a 14-ounce glass.

Garnish with lime and watermelon wedge.

### Strawberry Margaritas

6 oz. can frozen limeade concentrate

2/3 limeade can tequila

1/3 limeade can triple sec

1 small carton frozen strawberries

Put all ingredients into blender container. Fill blender with ice and blend until smooth.

### Cool Mint Rita

1-1/2 oz. Cuervo gold tequila

1/2 oz. Cointreau

1/2 oz. of Dekuyper Creme de Menthe

3 oz. Margarita mix

Shake ingredients with ice. Pour into a salted cocktail glass.

Garnish with fresh mint or lime.

### Sammy's Cabo Waborita Recipes

Done in a shaker over ice WITH A SALT RIMMED GLASS

And Sammy Hagar's Cabo Wabo Tequila

#### Waborita (1)

1 oz fresh lime juice

1 oz cointreau

2 oz tequila

#### Waborita Mixer

1 oz fresh lime juice

1 part tequila

3 parts Mixer

(Mountain Dew...Sprite...)

#### Waborita (3)

1 oz fresh lime juice

1 oz Triple-Sec

2 oz tequila

#### Waborita ( 4 )

1 oz fresh lime juice

1 oz cointreau

2 oz tequila

Splash of Grand Marnier