

# Cocktails

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HMG2 2402

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**NEW YORK CITY COLLEGE OF TECHNOLOGY**

# Bar Tools

Cocktail Shakers



Bottle Opener



Jiggers



# Bar Tools Cont.

Garnishing Tool



Muddlers

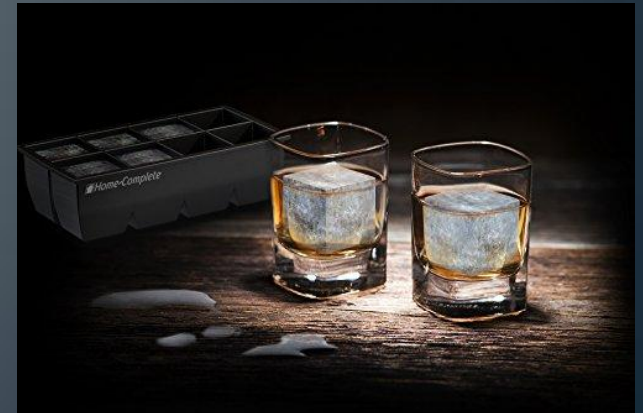


Wine Key



# Bar Tools Cont.

- Stirrers
- Mixer
- Funnel
- Large ice trays
- Champagne stoppers
- Matches
- Tongs
- Cutting board
- Lemon squeezer



# Bar Glasses



Shot glass or jigger  
2 ounces

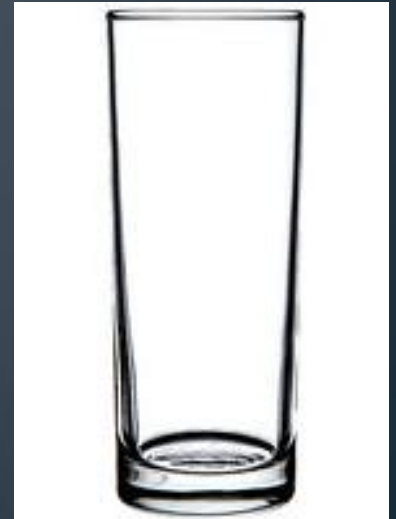


Old Fashioned glass  
6-9 ounces

Highball Glass  
8-12 ounces



Collins Glass  
10-14 ounces





# Bar Glasses Cont.



Martini Glass  
4-6 ounces



Cocktail Glass  
4-6 ounces



Coupe Glass  
4-6 ounces

# Bar Glasses Cont.

## Big Reds



### Cabernet

Moderates acidity by directing the wine to the center of the tongue.

Vineyard Cabernet

### Burgundy

Enhances acidity and intensity of full-bodied wine.

Vineyard Burgundy

### Bordeaux

Lets younger wines breathe, and the thin rim lets wine flow onto the tongue smoothly.

Vineyard Bordeaux

### Zinfandel

Tempers the alcohol while also enhancing the fruit and spices in the wine.

Vineyard Zinfandel

## Light Reds



### Pinot Noir

Creates the perfect balance of highlighted sweetness, regulated acidity and alcohol suppression.

Vineyard Pinot Noir

### Rosé

Directs the wine to the tip of the tongue, showcasing the tart, dry taste of rosé wines.

Vineyard Rosé Wine

## Big Whites



### Chardonnay

Keeps young chardonnays tasting fresh, while enhancing a mature wine's spicy, nutty taste.

Vineyard Chardonnay

## Light Whites



### Viognier

Goes with everything but is especially perfect with light, crisp white wines.

Vineyard Viognier

## Sweets



### Sparkling

Enhances the bouquet of sparkling wine. Plus, it's fun to watch the bubbles rise to the top.

Vineyard Sparkling Wine

### Sweet Wine

Features an elegant shape and narrow bowl to elevate the sweetness of dessert wines.

Vineyard Ice Wine

# Jigger Measures

- Today's best bartenders use a jigger because the cocktail is like a pastry recipe. Each ingredient in a given amount and proportion helps create continuity in each cocktail.
- Cost controls are of vital importance to maintain a professional bar and to ensure costs are properly managed



<http://parchedpenguin.com/multi-measure-jigger.html>



# Mixing Techniques

- **Stirring**: Add all of the components to a glass with ice and stir with a spoon.
- **Shaking**: Place ice and the components in a shaker, and shake for about 10 seconds.
- **Blending**: Combine all ingredients and ice in a blender and mix until ice is ground and dispersed through the drink.
- **Floating**: Pour a more dense liquid before other less dense liquids. Pour the additional liquids over the back of a spoon so they form separate layers of color/texture.
- **Flaming**: Heat both the glass and alcohol until very warm, then ignite the alcohol.



# CONDIMENTS



- Sea salt
- Egg whites
- Juice:
  - lemon, lime, orange, tomato, cranberry, tomato, pineapple
- syrup:
  - simple, maple, honey
- bitters:
  - angostura, orange, burlesque, fee bros. black walnut



## GARNISHES

- Lime wedges
- Orange slices
- Brandied cherries,
- Lacquered walnuts
- Blue-stuffed olives
- Peels: lemon, orange, grapefruit



Vodka-Based  
Cocktails at  
a Glance

French Martini

Gimlet

Cosmopolitan

Vesper Martini

Seasonal Martini

Bloody Mary

# Vodka Based Cocktails

- French Martini
  - 2 ounces vodka
  - .5 ounces Chambord
  - .5 ounces pineapple juice
  - Shaken with ice, strain into chilled martini glass
  - Garnish with lemon twist





# Vodka Based Cocktails

- Gimlet
  - 2 ounces Gin or Vodka
  - 1 ounce Sweetened Lime Juice
  - Juice from 1/2 Lime
  - In a shaker, combine gin, sweetened lime juice, fresh lime juice, and a handful ice. Shake well. Strain the cocktail into a glass.
  - Garnish with Lime slices



Photo Credit: Mad Men Wiki,  
<http://madmen.wikia.com/wiki/File:How-to-make-vodka-gimlet.jpg>

# Vodka Based Cocktails

- Cosmopolitan
  - 2 ounces vodka
  - .5 ounces Cointreau
  - .75 ounces cranberry juice
  - .5 ounces lime juice
  - Place large ice cubes to a shaker, add ingredients, shake, strain into martini glass (*chilled Martini glass?*)
  - Garnish with lime wedge



Photo Credit: Barmano.com

# Vodka Based Cocktails

- Vesper Martini
  - Three measures of Gordon's
  - One of vodka
  - Half a measure of Kina Lillet.
  - Mix the ingredients, strain, and serve in a chilled cocktail glass.
  - Garnish with large thin slice of lemon peel



Photo Credit: V. Manneken

<http://www.pictaram.com/media/90948745486>

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# Vodka Based Cocktails

- **Seasonal Martini**

(Pickled Cucumber, Cherry Tomato, Radish)

- Cucumber Martini

- To pickle 1/4" thick cucumber slices
- Boil pickling juice of white vinegar & water (equal parts), sugar & salt. Remove from heat. Add cucumber. Cool and macerate overnight in refrigerator. - use as garnish
- 2.25 ounces Crop Cucumber Vodka
- .75 ounces Nouilly Prat
- Fresh cucumber slices (.25 boz)
- Muddle cucumber slices with splash of vermouth, then strain
- In shaker, add vodka, vermouth, juice. Dry stir. Add ice. Stir again. Strain into chilled martini glass
- Garnish with slice of pickled cucumber



Photo Credits:

<http://www.topinspired.com/top-10-refreshing-and-healthy-cucumber-drinks/2/>

# Vodka Based Cocktails

- **Bloody Mary:**
  - Bloody Mary mix: (3/4 quart)
  - 1 cup Worcestershire
  - 1 cup horseradish
  - 1 T. dijon mustard
  - 1 t. celery salt
  - 5-6 ounces aleppo
  - Then add:
    - 1 ounce bloody mary mix
    - 2 ounces vodka
    - 4 ounces tomato juice
    - 1 lemon or lime wedge skewered
    - 3 olive stuffed with blue cheese



Photo Credits:

<http://www.liquor.com/recipes/classic-bloody-mary/#gs.AGak0n8>



**Bourbon  
Based  
Cocktails at  
a Glance**

**Old Fashioned**

**Boulevardier**

**Woodford Walnut Old  
Fashioned**

**Kings Old Fashioned**

**Paper Plane Cocktail**

# Bourbon Based Cocktails

- Old Fashioned

- 1 scant teaspoon simple syrup
- 2 dashes Angostura Bitters
- 1 half dollar–sized slice orange peel
- 2 ounces rye or bourbon
- In rock glass, combine simple syrup & bitters. Fill glass halfway with ice, stir about a dozen times. Add enough ice to fill glass. Squeeze orange peel over glass to extract oils, add peel to glass & add whiskey. Stir just until drink is cold and alcoholic bite has softened, about a dozen times
- Garnish with brandied cherry, swizzle stick



Photo Credit: Jack Spicer Adams,  
<http://www.churchjq.co.uk/news/old-fashioned/>

# Bourbon Based Cocktails

- Boulevardier
  - 1.5 ounces bourbon
  - .75 ounces Campari
  - .75 ounces Antica Formula
  - Ice cubes
  - Stir long and well with ice in a mixing glass and strain into a martini or old fashioned glass.
  - Garnish with orange slice, lemon twist or cherry
  - From Harry McElhone's 1927 Barflies



Photo Credit: Meredith Steele,  
<http://steelehousekitchen.com/the-boulevardier>

# Bourbon Based Cocktails

- Woodford Walnut Old Fashioned
  - Mixing glass
  - Ice
  - 2 dashes Angostura bitters
  - 2 dashes FeeBros.BlackWalnutbitters
  - 2.5 ounces Woodford Reserve Bourbon
  - 1/8 ounces maple syrup
  - Stir vigorously
  - In Old fashioned glass, add 1 large ice cube
  - Strain cocktail over ice cube
  - Garnish with lacquered walnut



# Bourbon Based Cocktails

- Kings Old Fashioned
  - Elijah Craig 10yr Bourbon
  - Muddled Lemon Zest
  - Syrup from Birdsong Walnut
  - Cured Walnut
  - Lemon Kingston cubes /Lime Sugar Cube
  - Ice cube muddled with lemon/lime zest



Photo Credits:

<http://www.copperandkings.com/blue-sky-mining/>



# Bourbon Based Cocktails

- Paper Plane Cocktail
  - .75 ounces Bourbon
  - .75 ounces Aperol
  - .75 ounces Amaro
  - .75 ounces freshly squeezed lemon juice
  - Add all ingredients to a cocktail shaker filled with ice
  - Shake well & strain into a cocktail glass



Photo Credits:

<http://www.foodandwine.com/fwxdrink/ultimate-bourbon-cocktail-youve-never-heard>

Gin Based  
Cocktails at  
a Glance

Tom Collins

Martinez

Negroni

The Sentence

Casino

The Last Word

# Gin Based Cocktails

- Tom Collins
  - 2 ounces Gin
  - 1 teaspoon Lemon Simple Syrup
  - .5 ounces fresh Lemon Juice
  - Sparkling Water
  - Ice
  - Stir together gin, simple syrup, and lemon juice. Serve over ice with a splash of sparkling water
  - Garnish with Lemon Peel and Maraschino Cherry



Photo Credit: Food to love,  
<http://www.foodtolove.co.nz/recipes/tom-collins-34733>

# Gin Based Cocktails

- **Martinez Cocktail**
  - 3.5 ounces Old Tom Gin
  - 1.75 ounces Antica Formula
  - 2 bar spoons Luxardo maraschino liqueur
  - 4 dashes orange bitters
  - Ice
  - Chill 2 cocktail glasses. Place all of the measured ingredients in a cocktail shaker filled halfway with ice. Stir briskly with a bar spoon until thoroughly chilled, about 30 seconds
  - Strain into the pre-chilled glasses
  - Garnish with an orange twist



Photo Credit: BGB,  
[http://www.atlfoodsnob.com/wp-content/uploads/2012/02/6913929445\\_7283729787\\_z.jpg](http://www.atlfoodsnob.com/wp-content/uploads/2012/02/6913929445_7283729787_z.jpg)

# Gin Based Cocktails

- Negroni
  - 1 ounce Hendricks Gin
  - 1 ounce Antica Formula
  - 1 ounce Campari
  - Shaken
  - Strained into chilled martini glass or rock glass with 1 large cube
  - Garnish with orange zest



Photo Credit: <http://www.liquor.com/recipes/ten-negroni/>

# Gin Based Cocktails

- The Sentence
  - .75 ounces gin
  - .75 ounces Aperol
  - 2.25 ounces mix
  - .75 ounces Cynar
  - .75 ounces lemon juice
  - Shaken strain into rock glass
  - Garnish with a twist of grapefruit



# Gin Based Cocktails

- Casino
  - Casino (Savoy Hotel, London)
  - 2 ounces Gin
  - 3/4 ounces Maraschino Liqueur
  - 2/4 ounces fresh Lemon Juice
  - 2 dashes Orange Bitters
  - Garnish with 3 brandied cherries



Photo Credits: <https://www.thedrinkblog.com/casino/>

# Gin Based Cocktails

- The Last Word
  - .75 ounces gin
  - .75 ounces maraschino liqueur
  - .75 ounces green chartreuse
  - .75 ounces fresh lime juice
  - Add all ingredients to a shaker & fill with ice
  - Shake & double strain into a chilled cocktail glass

Rye Based  
Cocktails at  
a Glance

Barrel-Aged  
Manhattan

Valkyrie

Death Bed Manhattan

Vieux Carre

Autumn in Manhattan

# Rye Based Cocktails

- Barrel-Aged Manhattan
  - 2 parts Michter's Rye
  - 1 part Sweet Vermouth
  - 3 dashes of angostura bitters
  - Serve over ice



Photo Credit: Nole Garey,  
<http://ohsobautifulpaper.com/2014/01/friday-happy-hour-a-barrel-aged-manhattan/>

# Rye Based Cocktails

- Valkyrie
  - 1.5 ounces rye
  - .5 ounces Averna
  - .5 ounces Cynar
  - .5 ounces St. Germain
  - Garnish with a twist of grapefruit
  - Serve up in coupe

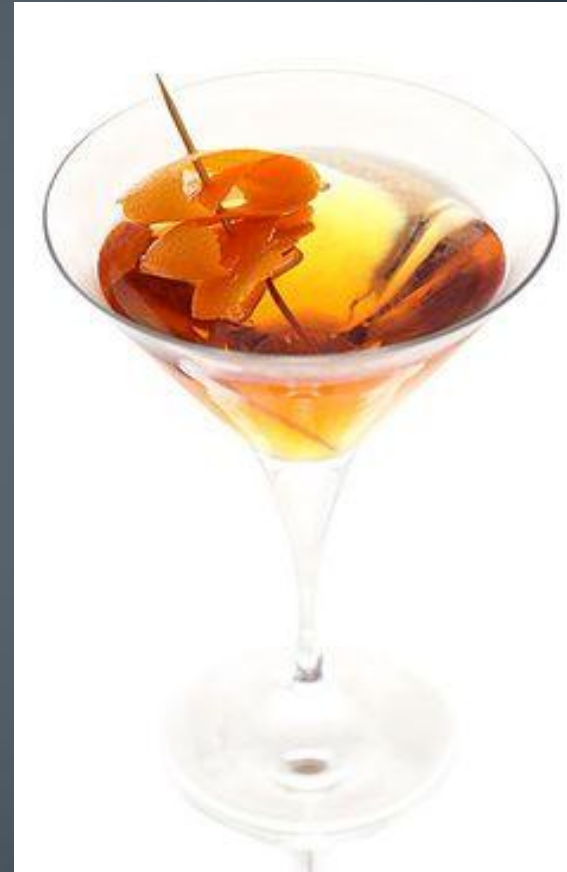


Photo Credit: Grubstreet.com

# Rye Based Cocktails

- Deathbed Manhattan
  - 2 ounces Rye, Ragtime
  - .5 ounces Punt e Mes
  - .5 ounces Antica Formula
  - 2 dashes Angostura bitters
  - Garnish with brandied cherries
  - Combine all the liquid ingredients in a mixing glass three-quarters filled with ice, and stir until chilled, about 30 seconds. Strain into a chilled coupe glass. Garnish with cherry



Photo Credits:

<http://cooking.nytimes.com/recipes/1018340-manhattan?action=click&module=Tag+Page+Recipe+Card&region=rye+whiskey&pgType=tag&rank=1>



# Rye Based Cocktails

- Vieux Carre
  - 1 ounce Rye
  - .5 ounces Sweet Vermouth
  - 2 dashes Peychaud Bitters
  - 2 dashes Angostura Bitters
  - 1 ounce Courvoisier
  - .5 ounces Benedictine

# Rye Based Cocktails

- Autumn In Manhattan
  - In mixing glass, add:
  - 1 ounce Journeyman OCG cider
  - 2 ounce James & Pepper Rye
  - 2 dashes Angostura Bitters
  - Ice
  - Stir vigorously
  - Strain into martini glass
  - Garnish with cinnamon stick and orange peel

Rum Based  
Cocktails at  
a Glance

Dark and Stormy  
Mojito

Eximo Old-Fashioned

# Rum Based Cocktails

- Dark and Stormy
  - 1/4 lime, cut into two thick slices, one for garnish, one to squeeze over the ice (optional)
  - 2 ounces Gosling's Black Seal Bermuda black rum
  - 4 ounces ginger beer
  - Fill a tall glass (preferably a highball glass) with ice. Squeeze a slice over the ice. Add ginger beer. Top the ginger beer with the rum (for effect) and place a slice of lime on the rim of the glass for a garnish



Photo Credits:

[http://tmagazine.blogs.nytimes.com/2010/08/23/case-study-cloudy-with-a-chance-of-ginger/?\\_r=0](http://tmagazine.blogs.nytimes.com/2010/08/23/case-study-cloudy-with-a-chance-of-ginger/?_r=0)

# Rum Based Cocktails

- Mojito
  - Sugar (muddled)
  - 1 ounce lime juice
  - 2 ounces rum
  - Shaken strain into highball
  - Top with club soda
  - Garnish with mint leaves



Photo Credits:

<https://jpscatering.wordpress.com/2014/08/25/drinks-mojito/>

# Rum Based Cocktails

- Eximo Old Fashioned
  - 2 parts Facundo Eximo
  - .25 part honey syrup
  - 4 drops of Burlesque Bitters
  - Garnish with orange peel



Photo Credits:

<http://ginamariepace.tumblr.com/page/4>



Tequila  
Based  
Cocktails at  
a Glance

Margarita  
Black Rock Chiller

# Tequila Based Cocktails

- Margarita
  - 1.5 ounces tequila blanco or reposado
  - .5 ounces cointreau/orange-based liqueur
  - 1 ounce fresh lime juice (half a fresh lime)
  - 1 cup coarsely cracked ice
  - coarse sea salts
  - lime wedge for garnish
  - In a cocktail shaker with ice, combine tequila, cointreau, lime juice
  - Shake 12-15 times. No more.
  - Spread salt on flat small plate.
  - Moisten rims of martini glasses with lime wedges. Invert onto the plate of salt. Shake off excess salt.
  - Strain margaritas into glasses.
  - Serve at once.



<http://www.kitchenriffs.com/2012/05/classic-margarita-cocktail.html>

# Tequila Based Cocktails

- Black Rock Chiller
  - .75 ounces Branca Menta (mint-flavored amaro)
  - .75 ounces reposado tequila
  - .75 ounces Suze gentian liqueur
  - In a rock glass, combine all ingredients. Stir briefly
  - Serve at room Temperature



Photo Credits:

<http://cooking.nytimes.com/recipes/1017805-black-rock-chiller>

Pisco Based  
Cocktails at  
a Glance

Coctel Algeria  
Pisco Sour

# Pisco Based Cocktails

- Coctel Algeria
  - 1 ounce Pisco Kappa
  - .75 ounces Apry apricot liqueur
  - .75 ounces fresh orange juice
  - Splash of fresh lime juice
  - 1 egg white
  - *Shaken, strained into martini glass.*



Photo Credit: Absolut Drinks,  
<http://www.absolutdrinks.com/en/drinks/coctel-algeria/>

# Pisco Based Cocktails

## • Pisco Sour

- 2 ounces BarSol Pisco Primero Quebranta
- 1 ounces fresh lime juice
- 1 ounce simple syrup (50/50 sugar and water)
- 0.5 ounce pasteurized egg white (or 1 small egg white)
- 2-3 drops Angostura bitters
- First, dry shake all ingredients. Then, shake all ingredients vigorously with ice and strain into a cocktail glass
- Garnish with 2-3 drops of Angostura bitters on top of the foam



Photo Credits:

<http://www.kitchenriffs.com/2013/10/pisco-sour-cocktail.html>



Cognac  
Based  
Cocktails at  
a Glance

**Sidecar**

# Cognac Based Cocktails

- Sidecar
  - 2 parts Cognac
  - 1 part Cointreau
  - 1 part lemon juice
  - Shake well. strain into chilled martini glass
  - Garnish with brandied cherry



Photo Credits:

<http://dailyscocktails.com/recipes/sidecar>

Whiskey  
Based  
Cocktails at  
a Glance

**That's Life**

# Whiskey Based Cocktails

- That's Life
  - 2 ounces Jack Daniel's
  - .5 ounces Campari
  - .25 ounces Galiano Ristretto
  - Absinthe rinse
  - Mix all ingredients with ice except for the absinthe. In a rocks glass, add ice and spray with absinthe over ice to slightly cover the ice. Strain contents from mixing glass over the ice into the rocks glass
  - Garnish with a lemon twist

Scotch  
Based  
Cocktails at  
a Glance

# Blood and Sand

# Scotch Based Cocktails

- Blood & Sand
  - equal parts: Scotch and fresh Orange juice
  - Sweet Vermouth
  - Cherry Herring
  - Shaken and pour in highball
  - Garnish with orange twist



Photo Credits:

<https://www.diffordsguide.com/cocktails/recipe/244/blood-and-sand-classic-formula>

Cachaça  
Based  
Cocktails at  
a Glance

**Caipirinha**



# Cachaça Based Cocktails

- Classic Caipirinha
  - 4 wedges Lime
  - 1 ounce simple syrup
  - Muddle (don't over muddle)
  - Add ice
  - Add 2 ounces Leblon cachaça
  - Stir well (or shake)
  - Pour content into old fashioned glass
  - Needs to be cloudy



Photo Credit:

<http://blog.lecarnetdesbars.fr/wp-content/uploads/2014/12/caipirinha-cocktail.jpg>

Liqueur  
Based  
Cocktails at  
a Glance

**Pimm's Cup**  
**Americano**  
**Broken Spanish**

# Pimm's Based Cocktails

- Pimm's Cup
  - Muddle: orange slice, lemon wedge, cucumber slices, mint leaves
  - Add 2 ounces Pimm's, .5 ounces simple syrup
  - Shake well
  - Double strain into highball
  - Add 2 ounces of sprite
  - Garnish with mint sprig



Photo Credits:

<http://cooking.nytimes.com/recipes/1254>

1-pimms-cup-with-muddled-cucumber

- **Americano**
  - 1 ounce Campari
  - 1 ounce Sweet Vermouth
  - In highball glass
  - Top with Club Soda
  - Garnish with lemon twist or orange twist



Photo Credits:  
<http://www.liquor.com/recipes/americano/#gs.e5cOQjk>

- **Broken Spanish**
  - 1.5 ounces Lustau Jarana Fino Sherry
  - 1 ounce Cocchi Americano
  - 1 ounce Verjus (Fusion Verjus Blanc)
  - 0.5 ounces Benedictine
  - Rinse of Becherovka
  - Coat coupe with rinse of Becherovka. Combine all other ingredients in a mixing glass. Add ice and stir. Strain into the rinsed coupe
  - Garnish with a lemon twist.