

MIXED DRINK TYPES

HIGHBALLS

This type includes various drink categories. Most of them are easy to make for everyday drinking.

HIGHBALLS

It is a simple drink that can be made in a hurry.

METHOD: build

RECIPE STANDARD: spirit + juice or pop

I.E.: screwdriver, cuba libre, bloody mary

BUCKS

They are tall drinks made with ginger ale, and originally only gin was used. Today, they are simply called a highball and made with all type of spirits.

METHOD: build

STANDARD RECIPE: spirit + ginger ale.

COLLINESSES

They are tall highball, and also called Fixes.

METHOD: build

RECIPE STANDARD: spirit + lemon juice or sour mix + carbonated soda

I.E.: tom collins – john collins (made with whisky) – juan/ jose collins (made with tequila)

There is a drink name for each style of spirit.

FIZZES

They are short Collins.

METHOD: shake or build

STANDARD RECIPE: [spirit + lemon juice or sour mix] SHAKE + carbonated soda

MUDDLE

When the fresh ingredients are crushed in the bottom of a glass.

METHOD: muddle or build

STANDARD RECIPE: [fresh fruit and herbs] MUDDLE + spirit + carbonated soda.

I.E.: mint julep – caipirinha - mojito

RICKEYS

It is a simple drink that can be served short or tall.

METHOD: build

STANDARD RECIPE: spirit + lime juice + carbonated soda

I.E.: gin rickeys , whisky rickeys

PUNCHES

They are also called *Cups*. They can be hot or cold drinks mix with various ingredients and usually served in large quantity. The word punch is derived from the Hindi *panch* (five) referring to the original recipe's five ingredients: lime, sugar, spices, water and arak.

METHOD: build

STANDARD RECIPE: spirit + fruit juices + regular or carbonated soda

I.E.: rum punch

LOWBALLS

This type is similar to a highball but has smaller quantity of liquid and are served in a lowball glass such as a rock or an Old Fashioned.

METHOD: build (sometimes shaken)

STANDARD RECIPE: spirit(s) + liqueur or mixer

I.E.: black Russian, old fashioned, brown cow, negroni

MARTINIS

CLASSIC GIN MARTINI

It is the quintessential American cocktail. The classic cocktail era starts from the beginning of the twentieth century to the wartime lounge.

METHOD: stir

STANDARD RECIPE: gin + dry vermouth + olives for garnish

BASIC MARTINI

It is a variation of the classic martini.

METHOD: stir

STANDARD RECIPE: whisky + fortified wine

I.E.: manhattan, rob roy, martinez

MODERN MARTINI

This type is a modern concoction that tends to be richer and sweeter than its basic counterpart.

METHOD: shake

STANDARD RECIPE: spirit + liqueur + mixer

I.E. cosmopolitan, lemon drop, purple haze

HOT DRINKS

They are similar to hot punches. The basic difference is that they are made for a single serving.

HOT TODDY

Traditionally drunk before going to bed or in cold weather.

PREPARATION: build

STANDARD RECIPE: spirit + sweetener or liqueur + hot water

I.E.: hot toddy, hot buttered rum

SPECIALTY COFFEE

PREPARATION: build

STANDARD RECIPE: spirit + sweetener or liqueur + coffee + whipped cream

I.E.: monte cristo, B52 coffee, Spanish coffee

FLIPS

They were originally hot drinks made with a whole egg and a variety of liquors or wine. Today, flips are served cold.

PREPARATION: shake

STANDARD RECIPE: spirit or port wine + sweetener or liqueur + mixer + egg

I.E.: brandy flip, porto flip

CRUSTAS

It a small sour drink that is served in a sugar-rimmed glass. The Brandy Crusta is considered to be the original.

METHOD: shake

STANDARD RECIPE: spirit + lemon juice + maraschino liqueur

STANDARD GARNISH: lemon rind in the glass + sugar-rimmed glass

I.E.: brandy crusta

DAISIES

This type is similar to a crusta drink but it is larger, slightly sweeter, and no sugar rim.

METHOD: shake

STANDARD RECIPE: spirit + lemon juice + sweetener + grenadine

I.E.: brandy daisy, gin daisy

SOURS

They are traditionally small drinks that predates the prohibition era. The most famous is the Whisky Sour.

METHOD: shake

STANDARD RECIPE: spirit + fresh lemon juice + orange liqueur + *egg white optional*

I.E.: ward 8, amaretto sour, brandy sour

TIKI / EXOTIC COCKTAILS

These tall, colourfull and exotic concoctions are drinks from the retro/party era of the early 1950s. Trader Vic's bar owner Victor Bergeron and Don The Beachcomber made them famous.

METHOD: shake or build

STANDARD RECIPE: rum + liqueur + exotic juices

i.e.: zombie, mai tai, planters punch

SHOOTERS

These little drinks are also called shots. They usually contain between one to two ounces. Pousse Café is the original layered shooter.

METHOD: build, shake, or layer

STANDARD RECIPE: none

I.E.: B52 shooter, slippery nipple, lemon drop