

TOP 50 COCKTAILS



50 hand picked delicious cocktails to inspire, intrigue and tantalise your taste buds



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OUR TOP 50 COCKTAILS

Over the past few years we've collated, tried, tested and been inspired by a host of amazing cocktails. From the classics to the new age crazy concoctions, we've enjoyed seeing what new directions bartenders and cocktail enthusiasts are taking.

In this book we've collated our top 50 cocktails that as a team we worked hard on to produce. We took into account the votes by all you amazing users on our site to try and maintain some sense of normality, while at the same time including some amazing inspired new creations. When we hit any heated discussions, there was only one thing for it - to taste test the cocktails to ensure we only chose the best.

We hope you enjoy trying some of these as much as we did choosing and tasting them ourselves. Whatever you're after, your favourite choice of tippie, or your mood we hopefully have included something to intrigue and inspire you.

Sip, drink and enjoy.

*Nick Wilkins
Make me a cocktail creator*

SINGAPORE SLING



INGREDIENTS

<i>0.5 cl Cointreau</i>	<i>1 cl Grenadine</i>
<i>8 cl Pineapple Juice</i>	<i>2 cl Cherry Brandy</i>
<i>3 cl Lemon Juice</i>	<i>1 dash Angostura Bitter</i>
<i>4 cl Gin</i>	<i>0.5 cl DOM Benedictine</i>

METHOD

Muddle the mint leaves with the sugar syrup to release the oils from the mint leaves. Add the bourbon and fill the lowball glass with crushed ice.

Stir the drink and garnish with a sprig or two of mint.

{ Shake all the ingredients except the soda water and cherry brandy in a cocktail shaker with ice. Strain into a highball glass with ice cubes then top up with the soda water. Finally float the cherry brandy on top and garnish with a lemon slice and maraschino cherry. }



ALEXANDER



INGREDIENTS

½ shot Gin

½ shot Cream

½ shot Creme De Cacao

METHOD

Add all ingredients into a cocktail shaker with ice. Shake well for 10–15. Strain into cocktail glass. The version shown in the picture is an original Alexander but dusted with cocoa powder.



First seen in Hugo Ensslin's 1915 book "Recipes for Mixed Drinks", this classic cocktail can now be seen the world over.



OLD ACQUAINTANCE



INGREDIENTS

2 mists Absinthe

4/4 oz Lemon Juice

1 oz Gin

¼ oz Sugar Syrup

2 oz Champagne

1 oz Apricot Brandy

METHOD

Combine the gin, brandy, sugar syrup and lemon juice over ice in a cocktail shaker, and shake until the outside of the cocktail shaker becomes frosted. Mist the glass with absinthe, then fine strain the mixture into the glass and top up with champagne. Garnish with a slice of lemon and a cherry.



The original recipe for this amazing drink uses No. 3 Gin, Bols Apricot Brandy, Okanagan Spirits Taboo Absinthe and Moët & Chandon Brut Champagne.





LONG ISLAND ICE TEA



INGREDIENTS

1.25 cl Triple Sec
Top up Coke
1.25 cl White Rum
1.25 cl Lemon Juice

1.25 cl Gin
1.25 cl Tequila
Teaspoon Sugar
1.25 cl Russian Standard
Vodka

METHOD

Shake all ingredients except for the coke in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into highball glass and then top up with coke.



AVIATION



INGREDIENTS

¾ oz Lemon Juice
2 oz Gin
½ oz Maraschino cherry liqueur
¼ oz Creme De Violette

METHOD

This recipe is best when you use maraschino cherry liqueur, and not just plain cherry liqueur. Shake up the ingredients in a cocktail shaker with ice, then strain into a cocktail glass. Garnish with a lemon twist.



RASPBERRY MARTINI



INGREDIENTS

5 cl Vodka
1.25 cl Chambord
1.25 cl Sugar Syrup
10 Raspberry

METHOD

In a cocktail glass muddle the 10 raspberries with the sugar syrup until youve got a nice pulp. Add in the vodka and chambord and shake with ice in a cocktail shaker. Strain into a Martini glass and server with a couple of raspberries on a stick.



SAZERAC



INGREDIENTS

2 oz Rye Whiskey
Dash Absinthe
Teaspoon Sugar

Tablespoon
Peychaud's Aromatic

METHOD

In a lowball glass muddle the bitter and sugar then add the whiskey and stir to combine. Next take a chilled lowball glass and add the absinthe. Swirl the absinthe around the sides to coat the glass and discard any excess liquid. Pour in the liquid mixture and add a couple of ice cubes. Before serving it is recommended to wipe the rim of the glass with a lemon slice, which can then be dropped into the drink.

M A R G A R I T A



INGREDIENTS

2 cl Cointreau

1.5 cl Lime Juice

3.3 cl Tequila

METHOD

Rim the edge of a cocktail glass with salt by wiping the edge with a wedge of lemon first. Next shake all the ingredients in a cocktail shaker with ice and strain into the cocktail glass.

No one can quite agree of the origins of the margarita, making its history a mysterious one. The earliest account of a margarita is when an Iowa newspaper editor named James Graham reported in 1936 to have discovered a cocktail in Tijuana, Mexico.



M I N T J U L E P



I N G R E D I E N T S

6 Mint Leaves

½ oz Sugar Syrup

2 ½ oz Bourbon

M E T H O D

Muddle the mint leaves with the sugar syrup to release the oils from the mint leaves. Add the bourbon and fill the lowball glass with crushed ice.

Stir the drink and garnish with a sprig or two of mint.

{ The first origins are unknown for sure, but the word Julep is Persian for rose water. Some have used this meaning to trace it back to an old Arabic drink called a Julab, which was made with water and rose petals. People who drank this thought it would help to enhance the quality of their lives. As the drink travelled around the world, the medicinal benefits were often quoted. }





GODFATHER



INGREDIENTS

2.5 cl Amaretto
7.5 cl Scotch Whisky

METHOD

Simple build the ingredients over ice in a lowball / old fashioned glass. Give the mixture a stir and serve.



AMARETTO SOUR



INGREDIENTS

2.5 cl Lemon Juice
5 cl Amaretto

METHOD

First take the lowball glass and rub the rim with a lemon slice, then dip it into bar sugar to frost the rim. Shake the amaretto and lemon juice together with ice until the shakers outside is frosted, then strain into a lowball glass with ice. Garnish with an orange slice or maraschino cherry. This is the classic Amaretto Sour recipe, variations include using sugar syrup / bar syrup for a sweeter taste, or even egg white in some cases. As with all good cocktails, try the recipe to get a feel for what you are trying to create.



TIGERS MILK



INGREDIENTS

1 ½ measures Brandy
150 ml Milk

1 tsp Sugar Syrup
Some Cinnamon
2 measures Gold Rum

METHOD

Blend the rum, brandy, sugar syrup and milk with crushed ice until all the ingredients are properly combined. Pour directly into a chilled cocktail glass. Sprinkle over the top some ground cinnamon and garnish with a cinnamon stick.



BAHIA



INGREDIENTS

3 oz Pineapple Juice
1 ½ oz White Rum
½ oz Cream
¾ oz Coconut Cream

METHOD

Shake all ingredients in a cocktail shaker with ice. Shake well for 10–15 seconds or until the outside of the shaker becomes frosted. Strain into lowball glass which is filled with crushed ice.

WHITE RUSSIAN



INGREDIENTS

5 cl Vodka

3.3 cl Cream

3.3 cl Coffee Liqueur

METHOD

In a lowball glass with ice add the vodka and coffee liqueur. Give the mixture a stir to combine the ingredients before adding the cream on-top. Don't stir the cocktail before serving, and it should create a slightly layered effect.

{ The drink has evolved quite a bit since the term “White Russian” was first coined in 1965, and there are a few unique ways to mix it. In each case, it’s possible to include slightly different ingredients without compromising the identity of the cocktail. As such, the flavour and strength of the beverage may vary slightly, depending on where the drink is being ordered from. }



FITZGERALD



INGREDIENTS

0.75 oz Lemon Juice
0.75 oz Sugar Syrup
2 dashes Angostura Bitter
1.5 oz Dry Gin

METHOD

Shake all ingredients with ice. Strain into a chilled cocktail glass, or strain over fresh ice into a rocks glass. Garnish with a lemon peel.

The Fitzgerald was invented by Dale Degroff in the 1990's. Starting in the early 1990's at the Rainbow Room, New York, Mr. DeGroff was instrumental in the revival and expansion of the American bar scene

BLOODY MARY



INGREDIENTS

5 cl Vodka
1.25 cl Lemon Juice
Sprinkle Pepper
Dash Tabasco Sauce
Top up Tomato Juice
Dash Worcestershire Sauce
Sprinkle Celery Salt
1 Celery

METHOD

Love it or hate it, the Bloody Mary is a staple of any good cocktail bar. In a highball glass with ice add all the ingredients except the stick of celery. Stir gently to mix all the ingredients together before garnishing with the celery.

S I D E C A R



INGREDIENTS

5 cl Brandy

1.25 cl Cointreau

1.25 cl Lemon Juice

METHOD

A simple to make classic – the Sidecar. Add all the ingredients into a cocktail shaker with ice and shake well until the outside of the shaker becomes frosted.

Strain into a sugar-rimmed cocktail glass.

Traditionally garnished with a strip of lemon rind.

The Sidecar was created towards the end of the First World War.

The French like to take the credit, believing that the drink was made in Harry's New York bar. The story is, that an American Army Captain would often travel to the bar in the sidecar of his friend's motorbike. He wanted a drink to warm him up before dinner, and cognac was the immediate suggestion.





KIR ROYALE



INGREDIENTS

10 cl Creme De Cassis
1 cl White Wine

METHOD

Simple add the creme de cassis to the bottom of the wine glass and top up with the white wine.



OLD CUBAN



INGREDIENTS

¾ shot Lime Juice
8 Mint Leaves
1 ½ shots White Rum

½ shot Dark Rum
½ shot Sugar Syrup
Top up Champagne
Dash Angostura Bitter

METHOD

Muddle the mint leaves and light rum in a mixing tin. Add the dark rum, sugar syrup, lime juice and a dash of Angostura Bitter. Shake well with lots of ice and strain into a lowball glass. Top up with the champagne and gently stir the mixture. Taste and if necessary add a touch more sugar syrup or lime juice.



BITTER ORANGE & CARDAMOM MARTINIS



INGREDIENTS

4tbsp Lemon Juice
60ml Vodka
20ml Cointreau

1tbsp Marmalade
2 Cardamom pods

METHOD

In a saucepan add the marmalade and heat up gently you don't want it to boil simply warm up to make the marmalade runny. Add in the cardamom pods and crush to release their flavour. Once warmed for a couple of minutes take off the heat and leave to cool for 20mins. Once cooled add the cointreau and lemon juice to a mixing glass and add in the marmalade cardamom mixture, and stir to combine. Take a chilled martini glass and add a dollop of marmalade to the bottom, before pouring in the mixture. Serve with a cardamom pod floating on top.



NEW YORK SOUR



INGREDIENTS

2.5 cl Lemon Juice
Tablespoon Sugar Syrup

Dash Ruby Port
5 cl Bourbon
1 Egg white

METHOD

Shake the egg white, bourbon, lemon juice and sugar syrup in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into a lowball glass and carefully pour the ruby port on top so that it floats. Garnish with a slice of orange.

RAMOSGIN FIZZ



INGREDIENTS

Tablespoon Sugar	
Tablespoon Lime Juice	Syrup
Tablespoon Lemon Juice	2.5 cl Single Cream
5 cl Gin	1 Egg white
Top up Soda Water	Teaspoon Orange Flower Water

METHOD

AShake all ingredients except the soda water in a cocktail shaker with ice. Shake well for 10–15 seconds or until the outside of the shaker becomes frosted. Strain into a highball glass and top up with soda water. Remember this is an egg white, not a whole egg.

Henry C. Ramos invented the Ramos gin fizz in 1888 at his bar, the Imperial Cabinet Saloon in on Gravier Street, New Orleans, Louisiana. It was originally called the New Orleans Fizz, and is one of the city's most famous cocktails. Before Prohibition, the bar was known to have over 20 bartenders working at once, making nothing but the Ramos Gin Fizz – and still struggling to keep up with the demand.

ZOMBIE



INGREDIENTS

1.25 cl Lime Juice
1.25 cl Pineapple Juice
1.25 cl White Rum
1.25 cl Dark Rum
Dash Grenadine
1.25 cl Apricot Brandy
1.25 cl Gold Rum
1.25 cl Papaya juice

METHOD

Add in all the ingredients into a cocktail shaker with ice. Shake well for 10–15 secs then strain into a hurricane glass with ice.

C O S M O P O L I T A N



INGREDIENTS

5 cl Vodka
2.5 cl Cointreau
1.25 cl Lime Juice
1.25 cl Cranberry Juice

METHOD

Shake all the ingredients in a cocktail shaker with plenty of ice until the outside of the shaker becomes frosted. Strain into a cocktail glass and garnish with a twist of lime. The classic Cosmopolitan.

{ The origins of the cosmopolitan are somewhat disputed. It is likely that the drink was created independently by different bartenders since the 1970s. It is generally recognised that John Caine brought the drink to San Francisco around 1987 from the Midwest. The same year in Manhattan, the internationally recognised version of the cocktail was created by Toby Cecchini, based on a poorly described version of Cheryl Cook's creation. }



MOJITO



INGREDIENTS

2.5 cl Lime Juice
6 Mint Leaves
5 cl White Rum
Top up Soda Water
Teaspoon Sugar Syrup
Dash Angostura Bitter

METHOD

Muddle the mint leaves with the sugar syrup and lime juice to release the oils from the mint leaves. Next fill up the glass with crushed ice and pour in the angostura bitter and the rum, top up with the soda water and give it a stir. The classic mojito loved the world over.

There are two stories about the origins of the classic drink. Francis Drake was happy to claim the cocktail as his own creation. When the explorer had conquered the Spanish city of Cartagena de Indias, he headed towards Cuba. However, many of his men began to fall ill with dysentery and scurvy. They believed that they would find medicines in Havana. Sir Francis Drake came back from the town with Aguardient de Cana (a crude form of rum), lime, sugarcane juice, and mint. When the ingredients were mixed together, the Mojito was born, although it was originally called the El Draque. It is unlikely that the mixture was very beneficial, although the lime juice may have helped to alleviate the symptoms a little.





BETWEEN THE SHEETS



INGREDIENTS

2.5 cl Brandy
2.5 cl Triple Sec
2.5 cl White Rum
2.5 cl Lemon Juice

METHOD

Shake all the ingredients together with ice before straining into a cocktail glass.



MAI TAI



INGREDIENTS

1 oz Dark Rum
1/2 oz Lime Juice
1 oz White Rum
1/2 oz Orange Curacao
1/2 oz Orgeat Syrup

METHOD

Shake all ingredients except the dark rum in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into a lowball glass and top up with the dark rum.



RUSTY NAIL



INGREDIENTS

3/4 oz Drambuie
2 oz Scotch Whisky

METHOD

Mix the ingredients directly in lowball glass filled with ice cubes. Stir and serve.



VODKA MARTINI



INGREDIENTS

1 1/2 oz Vodka
1 Olives
3/4 oz Dry Vermouth

METHOD

Add the ingredients into a mixing glass with ice. Stir to combine then strain into a cocktail glass. Add the olive in at the end.

VIEUX CARRE



INGREDIENTS

oz Cognac
Dash Angostura Bitter
1 oz Sweet Red Vermouth
¼ oz DOM Benedictine
1 oz Maker's Mark Bourbon
Dash Peychaud's Aromatic
Bitters

METHOD

In a mixing glass with ice, add all the ingredients and stir till chilled. Strain into a rocks filled lowball glass and serve.

Created by Walter Bergeron in 1938 and pronounced as 'Voo-Ka-Ray' this drink is named after the New Orleans French Quarter and is French for 'Old Square'.

BOBBY BURNS



INGREDIENTS

1 oz Sweet Red Vermouth
2 oz Scotch Whisky
¼ oz DOM Benedictine

METHOD

Pour all ingredients into a shaker with ice. Shake well then strain into chilled cocktail glass.

This is an adaption from Harry Craddocks original of equal measures of the scotch and vermouth, with 3 splashes of the benedictine. In Harry Craddocks book he writes "One of the very best Whisky Cocktails. A very fast mover on Saint Andrew's Day."

J A P A N E S E S L I P P E R



INGREDIENTS

3.3 cl Cointreau
3.3 cl Midori
3.3 cl Lemon Juice
1 Maraschino Cherry

METHOD

Shake all the ingredients together in a cocktail shaker until the outside of the shaker becomes slightly frosted. Strain into a cocktail glass. The Japanese Slipper is served with a maraschino cherry in the middle of the cocktail glass.

{ The Japanese Slipper, one of the most elegant cocktail drinks ever created, doesn't really have much to do with Japan or slippers. A subtle blend of Midori melon liqueur with Cointreau and lemon juice, the Slipper mixes sweet and tart flavors for a perfect before-dinner drink. Why is it called the Japanese Slipper? Possibly because Midori is the Japanese word for green. }





LEMON DAIQUIRI



INGREDIENTS

1 oz Cointreau
2 oz White Rum
1 ½ oz Lemon Juice
½ oz Sugar Syrup

METHOD

Wipe the rim of a cocktail glass with a lemon wedge then dip into sugar to rim the glass. Next add all the ingredients into a cocktail shaker with ice. Shake well and strain into the cocktail glass.



PISCO SOUR



INGREDIENTS

1 oz Lemon Juice
½ oz Sugar Syrup

1-2 dash Angostura Bitter
1 oz Egg white
2 oz Pisco

METHOD

Shake all the ingredients except the bitters in a cocktail shaker with ice. Shake until the outside of the shaker becomes frosted then strain into a lowball glass. Dash a couple of dashes of Angostura bitters over the top and serve.



OLD FASHIONED



INGREDIENTS

Dash Soda Water
Teaspoon Sugar
Dash Angostura Bitter
4 cl Bourbon

METHOD

Muddle the sugar with the Angostura bitter and soda water in a lowball glass. Fill the glass with ice and add the bourbon. The Old Fashioned can be served with bourbon or normal whiskey.



COMTE DE SUREAU



INGREDIENTS

1 cl Campari
3 cl Bells Whiskey

METHOD

Add all the ingredients into a mixing glass with ice. Stir then strain into a coupe glass. Garnish with a twist of orange peel.

SIX CYLINDER



INGREDIENTS

1.5 cl Gin
1.5 cl Cherry Brandy
1.5 cl Campari
1.5 cl Sweet Vermouth
1.5 cl Dry Vermouth
1.5 cl Dubonnet

METHOD

Stir over ice before straining into a chilled cocktail glass. Garnish with a lemon twist.

The Six Cylinder cocktail won first prize in the Paris Cocktail Championship, held at the Claridge (Paris) on December 2nd, 1928. It was created by Raymond Latour.

HEMINGWAY DAIQUIRI



INGREDIENTS

¾ oz Lime Juice
1 ½ oz White Rum
¾ oz Sugar Syrup
½ oz Grapefruit Juice
¼ oz Cherry Liqueur

METHOD

Shake all ingredients in a cocktail shaker with ice. Shake well for 10–15 seconds or until the outside of the shaker becomes frosted. Strain into cocktail glass.

This is the drink as Hemingway drank it at the El Floridita Bar in Havana, Cuba. Hemingway supposedly frequented this bar from the early 1930's when he lived in the area. Slowly, from the original daquiri recipe, he adapted the ingredients and quantities until he came up with this cocktail. Now known the world over.

DAIQUIRI



INGREDIENTS

¾ oz Lime Juice
1 ½ oz White Rum
¼ oz Sugar Syrup

METHOD

Shake all ingredients in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into cocktail glass.

The daiquiri, a cocktail conjured from rum, lime juice and sugar, originated in Cuba where such ingredients are plentiful, and has been a popular libation in the United States and beyond for over a century. American mining engineer Jennings Cox first mixed the daiquiri cocktail in 1900 at a bar in Santiago, Cuba. While some may credit Cox with creating the daiquiri, British sailors were consuming the grog's combination of rum, water, lime juice and sugar as a daily ration in the latter 1700s.





ROB ROY



INGREDIENTS

Dash Angostura Bitter
¼ oz Sweet Vermouth
1 ½ oz Scotch Whisky

METHOD

Add all the ingredients into a mixing glass with ice and stir quite vigorously combine the ingredients. Strain into a cocktail glass.



ROYAL BERMUDA YACHT CLUB



INGREDIENTS

½ oz Lime Juice
2 oz White Rum
¼ oz Orange Curacao
½ oz Falernum

METHOD

Shake with ice and strain into a chilled coupe. Garnish with a lime wheel.



TUXEDO



INGREDIENTS

¼ bar spoon Absinthe
3 cl Gin
3 dashes Orange Bitters
3 cl Dry Vermouth
½ bar spoon Maraschino cherry liqueur

METHOD

Stir all ingredients in a mixing glass with ice. Strain into a cocktail glass and garnish with a cocktail cherry and lemon zest twist.



HONEY BEE



INGREDIENTS

¼ oz Honey
½ oz Lemon Juice
2 oz Rum

METHOD

Shake all ingredients in a cocktail shaker with ice. Shake well for 10–15 seconds or until the outside of the shaker becomes frosted. Strain into cocktail glass.

CAIPIRINHA



INGREDIENTS

½ Lime
Tablespoon Sugar
50 cl Cachaca

METHOD

First cut up the lime wedges into small segments that will be easy to muddle and release the flavours from. Next in a lowball glass or an old fashioned glass muddle the sugar and lime wedges. After muddling fill the glass with crushed ice and pour over the cachaca. Give it a quick stir and serve.

Caipirinha is Brazil's national cocktail, made with Cachaça, sugar and lime.

JAPANESE



INGREDIENTS

2 oz Cognac
3 dash Angostura Bitter
½ oz Orgeat Syrup

METHOD

Add all the ingredients into a mixing glass with ice. Stir well and strain into a chilled cocktail glass.

A great cocktail recipe from the 1860's, this was originally served in a rocks glass with ice, but somewhere along the line got altered to be served straight up in a cocktail glass.

ALABAMA SLAMMER



INGREDIENTS

½ shot Vodka

Top up Orange Juice

½ shot Amaretto

½ shot Southern Comfort

½ shot Sloe Gin

METHOD

Add all ingredients into a cocktail shaker with ice. Shake well for 10-15 until the outside of the shaker starts to frost up. Strain into highball glass with ice. A classic Alabama Slammer.

{ Legend has it that the Alabama Slammer was invented at the University of Alabama in 1975, although further details about the drink's origin are hazy. Speculation about its inventor abounds, but neither the bartender who first concocted it nor the bar that first served it are part of the lore. It is, however, said to be the signature drink of the Alabama Crimson Tide football team. }



MANHATTAN DRY



INGREDIENTS

Dash Angostura Bitter
1 shot Rye Whiskey
½ shot Red Vermouth
1 Green Olives

METHOD

Add all ingredients into a cocktail shaker with ice. Shake well for 10–15 secs. Strain into cocktail glass.

The history of the Manhattan Cocktail is a good deal more complicated than most legends would have one believe. The most popular version of the story makes sense when one considers the fact that the drink is referred to as a Manhattan. An individual by the name of Doctor Iain Marshall allegedly invented the drink. This was predictably done in New York City, somewhere around the 1870s. Many versions of the story claim the drink was invented at the Manhattan Club.

FOG CUTTER



INGREDIENTS

1½ oz Orange Juice
1 oz Bacardi Superior
Rum
1½ oz Lemon Juice
¾ oz Cognac
½ oz Sherry Sweet
½ oz Dry Gin
½ oz Orgeat Syrup

METHOD

Shake all the ingredients, except the sherry, with ice and strain into ice-filled highball glass. Float the sherry on top of the drink, garnish with an orange wheel and serve.

P E N D E N N I S C L U B



INGREDIENTS

½ oz Lime Juice
1 oz Apricot Liqueur
2-3 dash Peychaud's Aromatic Bitters
3 oz Tom Gin

METHOD

Shake all ingredients with ice and fine strain into chilled glass.

}
This classic is named after the Pendennis Club in Louisville, Kentucky, which is popularly supposed to be the birthplace of the Old-Fashioned.
}

S E A T T L E S O U T H S I D E



INGREDIENTS

1 oz Lemon Juice
2 oz Gin
2 oz Pear Liqueur

METHOD

Shake all ingredients in a cocktail shaker with ice. Shake well for 10-15 seconds or until the outside of the shaker becomes frosted. Strain into cocktail glass. Garnish with a sprig of mint.



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