

HOT TODDY

- 1 lemon wheel
- 6 cloves
- 1 ounce Scotch whisky
- 1 ounce fresh lemon juice
- 1 tsp. brown sugar
- dash orgeat syrup
- 1 cinnamon stick
- boiling water

Stud the lemon wheel with the cloves and put in a heat-proof goblet. Add the rest of the ingredients, then fill up with boiling water. Stir with the cinnamon stick and serve.

LEMON DROP SHOT

- 1 lemon wedge
- 1 tsp. sugar
- 1 ounce vodka

Dip the lemon wedge in the sugar and pour the vodka into a shot glass. Drink the vodka first, then suck the lemon.

CLASSIC DRY MARTINI

- 3 ounces chilled dry gin
- 1 tsp. dry vermouth
- olive or lemon twist to garnish

Place the vermouth in the shaker with cracked ice. Shake and strain away the excess. Add the gin. Stir and strain into a chilled cocktail glass. Garnish.

MOJITO

- 2 ounces white rum
- handful fresh mint sprigs
- 1 tsp. gomme syrup
- half a lime
- soda water

Muddle the mint and sugar syrup together in a tall glass. Squeeze the lime into the glass and add the lime rinds. Add the rum, fill the glass with ice and top with soda water. Stir.

SEA BREEZE

- 2 ounces vodka
- 3 ounces cranberry juice
- 2 ounces grapefruit juice

Pour the ingredients into an ice-filled highball glass. Stir, then serve with a stirrer and straws.

SINGAPORE SLING

- 2 ounces gin
- 2 ounces fresh lime juice
- 1/2 ounce Cointreau
- 1/2 ounce cherry brandy
- 2 tsp. sugar
- dash of Angostura bitters
- slice of lime to garnish
- red maraschino cherry to garnish

Pour the gin, lime juice and bitters over crushed ice in a highball glass. Add the sugar and stir. Then add the Cointreau and brandy, fill up with soda and serve.

TOM COLLINS

- 2 ounces gin
- 1 ounce lemon juice
- 1 tsp. superfine sugar
- soda

Place the first three ingredients in an ice-filled highball glass, then stir to mix. Fill up with soda. Stir gently and serve.

WHITE RUSSIAN

- 1 ounce vodka
- 1 ounce Kahlua
- 1 ounce cream or milk

Shake the ingredients, then strain into a martini glass and serve. Alternatively, layer the ingredients in an ice-filled old-fashioned glass.

Source "New American Bartender's Handbook"

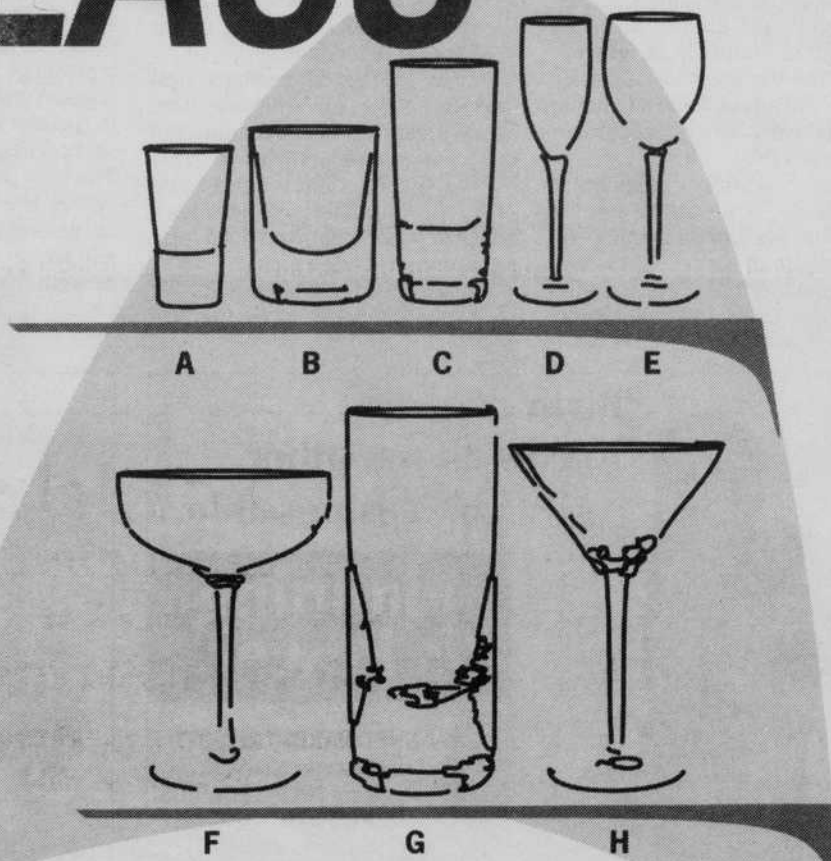
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Pick the right
GLASS

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CLASS

- A) Shot
- B) Old Fashioned
- C) Collins (or tumbler)
- D) Champagne flute
- E) Wine glass
- F) Champagne saucer
- G) Highball
- H) Martini (or cocktail)

TEQUILA SUNRISE

- 2 ounces tequila
- 4 ounces fresh orange juice
- 2 dashes grenadine
- orange spiral to garnish

Pour the tequila and orange juice into an ice-filled highball glass. Stir, then slowly add the grenadine. Add garnish and serve with straws.

LIMEY

- 1 ounce lemon vodka
- 1 ounce orange liqueur
- 1 ounce fresh lime juice.

Shake the ingredients, then strain into a cocktail glass and serve.

SCREWDRIVER

- 2 ounces vodka
- 5 ounces fresh orange juice

Pour the vodka into an ice-filled highball glass. Add the orange juice, stir, and serve with a stirrer.

SALTY DOG

- 2 ounces vodka
- 2 ounces grapefruit juice

Shake the vodka with the grapefruit juice, then strain and serve.

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