

OLD FASHIONED

STIRRED

2 oz 60 ml Bourbon or rye whiskey

¼ oz 7.5 ml Rich simple syrup · 2:1

2 dashes Angostura bitters

NOTES

METHOD Stir all ingredients with ice for 20–30 seconds. Strain over a large cube in a rocks glass. Express the orange peel over the drink and drop it in.

GLASS Rocks · One large cube

GARNISH Orange peel, expressed

1880S · LOUISVILLE

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MANHATTAN

STIRRED

2 oz 60 ml Rye whiskey

1 oz 30 ml Sweet vermouth

2 dashes Angostura bitters

NOTES

METHOD Stir with ice for 25–30 seconds until very cold. Strain into a chilled coupe. Drop in a brandied cherry.

GLASS Coupe or Nick & Nora

GARNISH Brandied cherry

1880S · NEW YORK

COCKTAILRECIPECARDS.COM

NEGRONI

STIRRED

1 oz 30 ml Gin

1 oz 30 ml Campari

1 oz 30 ml Sweet vermouth

NOTES

METHOD Stir with ice for 20–25 seconds. Strain over a large cube in a rocks glass. Express an orange peel over the top and drop it in.

GLASS Rocks · One large cube

GARNISH Orange peel or slice

1919 · FLORENCE

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DAIQUIRI

SHAKEN

2 oz 60 ml White rum

1 oz 30 ml Lime juice · fresh

¾ oz 22.5 ml Simple syrup · 1:1

NOTES

METHOD Shake hard with ice for 10–12 seconds. Double-strain into a chilled coupe. Garnish with a lime wheel.

GLASS Coupe

GARNISH Lime wheel

1890S · CUBA

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MARGARITA

SHAKEN

2 oz 60 ml Blanco tequila · 100% agave

1 oz 30 ml Lime juice · fresh

¾ oz 22.5 ml Cointreau

¼ oz 7.5 ml Agave syrup · optional

NOTES

METHOD Shake hard with ice for 10–12 seconds. Strain over fresh ice in a rocks glass, half-rimmed with salt if you like. Garnish with a lime wheel.

GLASS Rocks · Fresh cubes

GARNISH Lime wheel, salt rim (half) optional

1930S–40S · MEXICO

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WHISKEY SOUR

SHAKEN

2 oz 60 ml Bourbon

¾ oz 22.5 ml Lemon juice · fresh

¾ oz 22.5 ml Simple syrup · 1:1

½ oz 15 ml Egg white · optional

NOTES

METHOD If using egg white, dry-shake without ice for 10 seconds. Add ice and shake hard for 10–12 seconds. Strain over fresh ice, or double-strain into a coupe. Dot the foam with Angostura, or garnish with a lemon wheel and cherry.

GLASS Rocks or coupe · Fresh cubes (if on the rocks)

GARNISH Angostura drops on the foam, or a lemon wheel and cherry

1860S · UNITED STATES

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MARTINI

STIRRED

2½ oz 75 ml

London dry gin

½ oz 15 ml

Dry vermouth

1 dash

Orange bitters · optional

NOTES

METHOD Stir with plenty of ice for 30 seconds, until painfully cold. Strain into a chilled coupe. Express a lemon twist over the top, or add an olive.

GLASS Coupe or Nick & Nora, chilled

GARNISH Lemon twist or olive

1880S-90S · UNITED STATES

COCKTAILRECIPECARDS.COM

GIMLET

SHAKEN

2 oz 60 ml

Gin

¾ oz 22.5 ml

Lime juice · fresh

¾ oz 22.5 ml

Simple syrup · 1:1

NOTES

METHOD Shake hard with ice for 10–12 seconds. Double-strain into a chilled coupe. Garnish with a lime wheel.

GLASS Coupe

GARNISH Lime wheel

1920S · ROYAL NAVY, BY LEGEND

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TOM COLLINS

SHAKEN

2 oz 60 ml

Gin

1 oz 30 ml

Lemon juice · fresh

½ oz 15 ml

Simple syrup · 1:1

Top

Soda water · about 2 oz

NOTES

METHOD Shake gin, lemon, and syrup with ice for 8–10 seconds. Strain into a Collins glass full of fresh ice. Top with soda and give it one gentle stir. Garnish with a lemon wheel and a cherry.

GLASS Collins · Full of cubes

GARNISH Lemon wheel and a cherry

1870S · UNITED STATES

COCKTAILRECIPECARDS.COM

MOJITO

BUILT

2 oz 60 ml

White rum

1 oz 30 ml

Lime juice · fresh

¾ oz 22.5 ml

Simple syrup · 1:1

8 leaves

Mint · plus a sprig

Top

Soda water · about 2 oz

NOTES

METHOD Gently press the mint leaves with the syrup in the bottom of the glass; don't shred them. Add rum and lime, fill with ice, and stir to combine. Top with soda and stir once. Slap a mint sprig against your hand and set it on top.

GLASS Highball or Collins · Cubes, not crushed, unless you have good crushed ice

GARNISH Mint sprig, slapped

HAVANA

COCKTAILRECIPECARDS.COM

BOULEVARDIER

STIRRED

1½ oz 45 ml

Bourbon

1 oz 30 ml

Campari

1 oz 30 ml

Sweet vermouth

NOTES

METHOD Stir with ice for 20–25 seconds. Strain over a large cube, or up into a chilled coupe. Express an orange peel and drop it in.

GLASS Rocks or coupe · One large cube (if on the rocks)

GARNISH Orange peel, expressed

1927 · PARIS

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PAPER PLANE

SHAKEN

¾ oz 22.5 ml

Bourbon

¾ oz 22.5 ml

Aperol

¾ oz 22.5 ml

Amaro Nonino

¾ oz 22.5 ml

Lemon juice · fresh

NOTES

METHOD Shake hard with ice for 10–12 seconds. Double-strain into a chilled coupe. No garnish.

GLASS Coupe

GARNISH None

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