

Innovative Cocktails

By

Mr. Nathan Floriano Jacques



Preface

When you look back at your career, the highlights will never be the awards or rewards, but it will be the people you have worked with or worked for. We thank all our well-wishers for being a fantastic highlight in our lives.

Firstly, this book will give one more opportunity for aspiring bartenders/readers, from the book you will gain valuable insight on some of my innovative cocktails that are in this book.

Our heartfelt gratitude to Director Mrs. Vandana Mishra Chaturvedi (Director, D.Y. Patil School of Hospitality & Tourism Studies) for her cooperation and encouragement given by her throughout the writing of this book.

I would also want to thank my parents Mrs Silvi Jacques & Mr Nery Jacques for their contribution & teachings, which are unparalleled in my life to becoming the man I am today.

We are glad & honoured to know your words can neither qualify nor quantify your thoughtfulness & guidance over the years.

Dear readers the more that you read, the more things you will know. The more that you learn, the more places you will go. Remember “KNOWLEDGE IS POWER” and this just the beginning. Cheers!!!

Special Thanks



The success and final outcome of this project required a lot of guidance and assistance from many people and we are extremely privileged to have got this all along the completion of our project. All that we have done is only due to such supervision and assistance and we would not forget to thank them.

We respect and thank our President Dr. Vijay D Patil, for providing us an opportunity to work in D Y Patil University School of Hospitality & Tourism Studies and giving us all support and guidance which helped us to complete this book duly. We are extremely thankful to him for providing such a nice support and guidance.

We also owe our deep gratitude to our First Lady Mrs. Shivani Vijay Patil who is a source of inspiration to us. We would like to thank our Director Mrs. Vandana Mishra Chaturvedi who took keen interest on our work, guided and

motivated us all along, till the completion of book by providing all the necessary information for developing an effective informative material.

We would not forget to remember our colleagues for their encouragement and more over for their timely support and guidance till the completion of our book.

Our Inspiration



We have continually benefited from the wisdom of our associates at D Y Patil University School of Hospitality & Tourism Studies, Navi Mumbai. We owe a considerable debt of gratitude to Our First Lady of D Y Patil University Mrs. Shivani Vijay Patil.

She makes a mark, as a complete woman who balances home, looks after the well-being of her children and strives to create a healthy academic atmosphere to embed the best values in the students and faculties as well, who seem like her extended family! She is the strong pillar of vigour, who ably supports and augments her better half, Dr. Vijay D. Patil's, (President - D Y Patil University, Navi Mumbai) educational endeavours.

Mrs. Shivani Vijay Patil is a positive and meticulous individual who impresses one and all with her pleasing personality. We walk away with the feeling in our mind, after having interacted with this magnificent lady, that the most beautiful thing a woman can wear is her confidence & intelligence.

She is a mentor to all the staff of the University, a teacher to the students, an affectionate homemaker and somebody who everyone seeks guidance and advice from! We remain indebted to Shivani Madam who gave us an opportunity to learn so much and to validate our ideas and concepts.

Acknowledgement

I would like to express my gratitude to the many people who helped me with this book; to all those who provided support, talked things over, read, wrote, offered comments, allowed me to quote their remarks and assisted in the editing, proofreading and design.

Above all I want to thank my wife, Mrs. Simona Jacques, my beautiful daughter, Mabel Jacques and the rest of my family who supported and encouraged me in spite of all the time it took me away from them. It was a long and difficult journey for them.

Thanks to my colleagues, Amith Kottayi and Bhakti Naik – for proofreading and editing my book to perfection.

Last and not least: I beg forgiveness of all those who have been with me over the course of the years and whose names I have failed to mention.

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Chapter 1: What is a Cocktail?

The official definition of a "cocktail" according to the modern Merriam-Webster Dictionary is "an iced drink of wine or distilled liquor mixed with flavoring ingredients." That's a pretty broad definition, but reflects the modern practice of referring to almost any mixed drink as a cocktail.

The first published definition of the Cocktail appeared in an editorial response in *The Balance and Columbian Repository* of 1806. This read: "Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters." It is this definition of ingredients that we continue to use when referring to the 'ideal' cocktail.

When was the Cocktail Created?

People have been mixing drinks for centuries, but it was not until the 17th and 18th centuries that the precursors of the cocktail (the Slings, fizzes, toddies & long drinks) became popular enough to be recorded in the history books. It is unclear where, who, and what went into the creation of the original cocktail, but it seems to be a specific drink rather than a category of mixed drinks during that time.

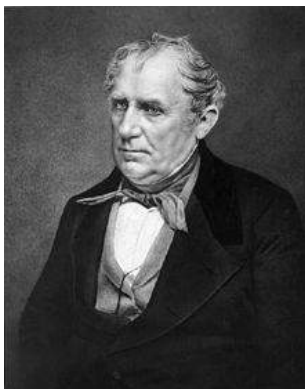
The first published reference to the cocktail appears in the *Farmer's Cabinet* (Amherst, New Hampshire, April 28, 1803). The spoof editorial tells of a "lounger" who, with an 11 a.m. hangover, "...Drank a glass of cocktail - excellent for the head..." In *Imbibe!*, David Wondrich attributes the first known cocktail *recipe* in print to Captain J.E. Alexander in 1831 who calls for brandy, gin or rum in a

mix of "...a third of the spirit to two-thirds of the water; add bitters, and enrich with sugar and nutmeg..."

Where did the name “cocktail” originate?

There are as many stories behind the origin of the name cocktail as there are behind the creation of the first Margarita or the Martini. As always, some are preposterous, some believable and who knows, one may be the truth. Nonetheless, the stories are interesting.

- A popular story behind the cocktail name refers to a rooster's tail (or *cock tail*) being used as a Colonial drink garnish. There are no formal references in written recipes to such a garnish.
- In the story in *The Spy* (James Fenimore Cooper, 1821) the character "Betty Flanagan" invented the cocktail during the Revolution. "Betty" may have referred to a real-life innkeeper at Four Corners north of New York City by the name of Catherine Hustler. Betty took on another non-fiction face, that



of *Betsy Flanagan*. Betsy was likely not a real woman, but the story says she was a tavern keeper who served French soldiers a drink in 1779 garnished with tail feathers of her neighbor's rooster. We can assume that Kitty inspired Betty and Betty inspired Betsy, but whether or not one of the three are responsible for the cocktail is a mystery.

- The rooster theory is also said to have been influenced by the colors of the mixed ingredients, which may resemble the colors of the cock's tail. This would be a good tale today given our colorful array of ingredients, but at the time spirits were visually bland.
- The British publication, *Bartender*, published a story in 1936 of English sailors, of decades before, being served mixed drinks in Mexico. The drinks were stirred with a *Cola de Gallo* (cock's tail), a long root of similar shape to the bird's tail.
- Another Cocktail story refers to the leftovers of a cask of ale, called *cock tailings*. The cock tailings from various spirits would be mixed together and sold as a lower priced mixed beverage of (understandably) questionable integrity.
- Yet another unappetizing origin tells of a *cock ale*, a mash of ale mixed with whatever was available to be fed to fighting cocks.



- Cocktail may have derived from the French term for egg cup, *coquetel*. One story that brought this reference to America speaks of Antoine Amedie Peychaud of New Orleans who mixed his Peychaud's bitters into a stomach remedy served in a coquetel. Not all of Peychaud's customers could pronounce the word and it became known as cocktail. This story doesn't add up, however, because of conflicting dates.
- The word Cocktail may be a distant derivation of the name for the Aztec goddess, Xochitl [/SHO-cheetl/ meaning 'flower' in Nahuatl]. Xochitl was also the name of a Mexican princess who served drinks to American soldiers.
- It was an 18th- and 19th-century custom to dock draft horses' tails. This caused the tails to stick up like a *cock's tail*. As the story goes, a reader's letter to *The Balance and Columbian Repository* explains that when drunk, these cocktails made you *cock your tail* up in the same manner.

- Another horse tail supposes the influence of a breeder's term for a mix breed horse, or *cock-tails*. Both racing and drinking were popular among the majority of Americans at the time and it's possible the term transferred from mixed breeds to mixed drinks.
- There's a quirky story of an American tavern keeper who stored alcohol in a ceramic, rooster-shaped container. When patrons wanted another round they tapped the rooster's tail.
- In George Bishop's *The Booze Reader: A Soggy Saga of Man in His Cups* (1965) he says, "The word itself stems from the English cock-tail which, in the middle 1800's, referred to a woman of easy virtue who was desirable but impure...and applied to the newly acquired American habit of bastardizing good British Gin with foreign matter, including ice." Of all things, not ice!

Chapter 2: Why cocktails are important?

Despite being in this profession, I have to admit it is a fair question. Why indeed take something that is frivolous at heart seriously?

The source of my answer lies in the past. Historical context, in addition to greater understanding, makes everything more interesting. Even cocktails.

To me, the significance of cocktails isn't about the cocktails themselves, but the social ritual that used to accompany them. I'm always reminded of this when I serve someone a classic like a simple old fashioned and they say, "Wow, this is like something my grandfather would have made." Key word: *made*. That's because when our elders used to drink cocktails, they didn't drink them in a fancy cocktail bar.

This inevitably makes me think of *my* Grandfather, a dedicated lifelong cocktail drinker and fixer. At the end of his life (he lived to be 90) he was on multiple medications — a cocktail of an entirely different and less enjoyable kind — that made the consumption of alcohol dubious. His doctor regulated him to half an ounce a day (wow, thanks doc), rendering him incapable of participating in "social hour," the (in my opinion, more appropriate) pseudonym that he and my Grandmother used for cocktail hour; which was held promptly at 6 p.m. and was something he had always relished. As disappointing as this was, it was most difficult in the summer when his legion of extended family would visit. During these times social hour, in addition to its evening regimen, also enjoyed a Saturday matinee at noon known as "noonsies." Naturally, a weekend highlight.

Ever the rebel, my grandfather defiantly concocted a compromise. Instead of taking his meager daily ration of spirits, he'd forgo it entirely during the week, in effect storing it away and allowing it to accumulate so that by noonsies he could have a gloriously full-sized Manhattan with his family. Old Crow Bourbon, perfect, straight up with an olive. (When I inquired curiously about the olive, he matched my curiosity by wondering why I would even ask that question!)

I have no idea whether this bargain was medically advisable, (well, I have an idea, but I'm not a doctor so why speculate?) but seeing how much he looked forward to his accumulated Manhattan all week long and the amount of pleasure it gave him, I think it's perfectly justified. And when I think about all the accumulated pleasures a lifetime of social hours had given him, that's when I know cocktails, for some at least, are in fact important.



Today cocktail hour seems to have been dropped from most routines, which is a shame. I love the notion of setting aside an hour every day to relax, reflect, and bask in a moment of leisure. Of course such an hour doesn't necessarily have to be done with a cocktail in hand, but I can't imagine how

supplementing it with a deftly made Manhattan doesn't enhance the experience.

So sure, some cocktail bartenders today take themselves a little too seriously. For most of us, it's not that we're overly serious, it's that we genuinely care.



For me, I've always seen my role as a bartender as a chance to inspire people to pursue the easily attainable and a highly rewarding craft of cocktails at home, frivolous as it may be. My ultimate hope is that more people take a cue from their grandparents and rectify cocktail hour for a new generation. I think we can all agree an extra hour of pleasure is something we could stand to add to our daily routine. And to those who think we're all just a bunch of luses, let me assure you, it is not nor has it ever been about getting drunk. It's that when made properly, the virtues of a handmade cocktail take an extra moment — or hour — to appropriately savor.

Chapter 3: Cocktails & Food Pairing



Pairing food with alcohol has a long tradition, but it's usually mentioned when combining wine with a meal. Increasingly, however, other hard beverages like spirits are being considered for matches. As mixologists become ever more innovative, the idea of putting together cocktails that go well with the chef's creations is intoxicating.

Tips for great pairings

- **Use logic**

You don't have to be a master mixologist to dream up exciting pairings. "Just think about association of flavor," says Karen Page. "Olive oil in a dish might take you to lemon. If you're working with butter sauce, you might want to use vanilla." Deciding what to pair with Thanksgiving dinner? Consider a drink with cranberry.

- **Compare and complexity**

A mixed drink can supplement a dish by either coordinating or differentiating its flavours. "Individuals who do grill pairings will regularly utilize whiskey," says Andrew Dornenburg, as the smoky kind of the meat runs

well with the smoky, woody kind of the soul. "On the off chance that you have something that is extremely hot, similar to a zesty fish roll," says Ryan Magarian, "pick something with cooling flavours, similar to a cucumber-watermelon Mojito."



- **Add herbs**

Mint gives Juleps and Mojitos a great lift, so why stop there? "Herbs are an astounding method to bond mixed drinks with sustenance," says Magarian, who utilizes them frequently to coordinate comparative flavours in a dish and to include an additional layer of many-sided quality to his mixed drinks. He oftentimes matches sage with tequila and gin with rosemary. Consolidating herbs into mixed drinks doesn't constantly mean tangling; now and again only a sprig as topping gives the sweet-smelling contact you require.

- **Enhance, don't contend**

"Try not to pick a mixed drink that will overwhelm the dish," says Saunders. "For instance, I wouldn't serve bourbon with crude clams, yet I would positively serve it with our messy duck sandwiches." Magarian concurs: "You wouldn't have a Bordeaux with sushi, and you wouldn't have a Manhattan with sushi."



- **Ease up on the liquor**

Mixed drinks are bring down in liquor than a great many people think. After a soul is joined with citrus juice and straightforward syrup, at that point weakened from being shaken or mixed with ice, says Magarian, the subsequent drink's liquor substance can be as low as, if not lower than, 20 percent, near that of a California Zinfandel. Overall, you would prefer not to match an especially alcoholic mixed drink, for example, an Old Fashioned, with a dish that has particularly unpretentious flavours.

- **Consider body**

When matching mixed drinks, focus to enhance, as well as to mouthfeel. "Squeezed apple has an entire unexpected body in comparison to tomato juice, which has an entire unexpected one in comparison to seltzer," says Page. Similarly as you may serve Sauternes with dessert, you ought to consider a likewise full-bodied mixed drink for the finish of the dinner.

- **Keep a receptive outlook**

Will Goldfarb, the creative cake culinary specialist in New York City, is a major fanatic of offbeat mixes, boldly matching his desserts with dry red wines and settling on comparatively irrational choices with his mixed drinks. For instance, rather than serving sweet mixed drinks with chocolate pastries, he picks lighter, more acidic ones produced using rich-enhanced dark coloured spirits, for example, cognac and matured whisky. For desserts that fuse organic product, he recommends sweeter mixed drinks to temper their pungency. He advises us that there are no tenets and the only thing that is important is that a matching works.

- **Compare and contrast**

A cocktail can complement a dish by either matching or contrasting its flavors. "People who do barbecue pairings will often use bourbon," says Andrew Dornenburg, as the smoky flavor of the meat goes well with the smoky, woody flavor of the spirit. "If you have something that's really hot,

like a spicy tuna roll," says Ryan Magarian, "choose something with cooling flavors, like a cucumber-watermelon Mojito."

- **Enhance, don't compete**

"Don't pick a cocktail that will overpower the dish," says Saunders. "For example, I wouldn't serve whiskey with raw oysters, but I would certainly serve it with our sloppy duck sandwiches." Magarian agrees: "You wouldn't have a Bordeaux with sushi, and you wouldn't have a Manhattan with sushi."

- **Ease up on the alcohol**

Cocktails are lower in alcohol than most people think. After a spirit is combined with citrus juice and simple syrup, then diluted from being shaken or stirred with ice, says Magarian, the resulting drink's alcohol content can be as low as, if not lower than, 20 percent, close to that of a California Zinfandel. Still, you don't want to pair a particularly alcoholic cocktail, such as an Old Fashioned, with a dish that has especially subtle flavors.

- **Consider body**

When pairing cocktails, pay attention not only to flavor, but also to mouthfeel. "Apple juice has a whole different body than tomato juice, which has a whole different one than seltzer," says Page. Just as you might serve Sauternes with dessert, you should consider a similarly full-bodied cocktail for the end of the meal.

- **Keep an open mind**

Will Goldfarb, the innovative pastry chef in New York City, is a big fan of unconventional combinations, brazenly pairing his sweets with dry red wines and making similarly counterintuitive decisions with his cocktails. For example, instead of serving very sweet cocktails with chocolate desserts, he chooses lighter, more acidic ones made from rich-flavored brown spirits, such as cognac and aged whisky. For confections that incorporate fruit, he suggests sweeter cocktails to temper their tartness. He reminds us that there are no rules and all that matters is that a pairing works.



Cocktail Recipes

Coco Cabanatini

Ingredient	Qty.
Coconut flavoured rum	60 ml
Crème de banana	30 ml
Goldschlager	15 ml
Cream	15 ml



Method: Add all the ingredients in a shaker, add ice shake until chilled and serve it in a martini glass

Type: Shaken

Garnish: Banana slice & Cinnamon sprinkles

Glass: Martini

Cobalt Blue

Ingredient	Qty.
Inniskillin ice-wine	45 ml
Vodka	60 ml
Blue Curacao	30 ml



Method: Add all the ingredients in a shaker add ice shake until chilled and serve it in a martini glass

Type: Shaken

Garnish: Orange twist

Glass: Martini

Forbidden Fruitini

Ingredient	Qty.
Pama liqueur	60 ml
Vodka	30 ml
Grapefruit juice	30 ml
Pineapple juice	30 ml



Method: Add all the ingredients in a shaker, add ice shake until chilled and serve it in a martini glass.

Type: Shaken

Garnish: Infused berries on pick

Glass: Martini

Hypnotize Me

Ingredient	Qty.
Vodka	30 ml
Hypnotiq	30 ml
Strawberry liqueur	15 ml
Dekuyper Razzmatazz	15 ml
Sweet & sour mix	30 ml
Dry ice	10 gm



Method: Add all the ingredients in a shaker, add ice shake until chilled, later on drop some dry ice, let the smoke start flowing out and then serve it in a martini glass

Type: Shaken

Garnish: Fresh strawberry hearts on an arrow & dry ice

Glass: Martini

Just Peachie

Ingredient	Qty.
Vodka	60 ml
Peachtree schnapps	30 ml
Sweet & sour mix	15 ml



Method: Add all the ingredients in a shaker, add ice shake until chilled, later on drop some dry ice, let the smoke `start flowing out and then serve it in a martini glass

Type: Shaken

Garnish: Fresh strawberry hearts on an arrow & dry ice

Glass: Martini

Lemony Jack

Ingredient	Qty.
Jack Daniels	60 ml
Triple Sec	15 ml
Lemon & lime soda	90 ml
Sweet & sour mix	30 ml



Method: Combine all ingredients except the soda in a shaker & shake well with ice. Pour in glass & top up with lemon & lime soda

Type: Shaken

Garnish: lemon wheel

Glass: Highball glass

Passion Punch

Ingredient	Qty.
Orange liqueur	15 ml
White rum	60 ml
Orange juice	90 ml
Pineapple juice	90 ml



Method: Combine all ingredients in a shaker & shake well with ice. Pour in a Highball glass.

Type: Shaken

Garnish: Pineapple & cherry

Glass: Hurricane glass

Painkiller

Ingredient	Qty.
Dark rum	60 ml
Pineapple juice	90 ml
Orange Juice	30 ml
Coconut cream	15 ml
Nutmeg powder	Dash



Method: Combine all ingredients in a mixing tin & blend well & pour it in a highball glass

Type: Blended

Garnish: Sprinkle Nutmeg

Glass: Highball glass

Orange fantasy

Ingredient	Qty.
Vodka	60 ml
Liquor 43	30 ml
Orange juice	90 ml
Vanilla essence	Dash



Method: Combine all ingredients except in a shaker & shake well with ice. Pour in a Highball glass

Type: Shaken

Garnish: Orange & cherry

Glass: Highball glass

Rebellious Heart

Ingredient	Qty.
Passoã	30 ml
Orange flavoured vodka	60 ml
Orange liqueur	10 ml
Sparkling wine	30 ml
Orange Juice	60 ml



Method: Combine all ingredients except sparkling wine in a mixing tin & blend well. Then pour sparkling wine into the tin & then pour ingredients over ice in a highball glass & float berries on top

Type: Shaken

Garnish: Float berries on top

Glass: Highball glass

Stormy Nights

Ingredient	Qty.
Raspberry flavoured vodka	30 ml
Orange flavoured vodka	30 ml
Peach schnapps	20 ml
Blue Curacao	10 ml
Lime juice	10 ml
Grenadine	10 ml



Method: Pour the vodkas & the peach schnapps into a mixing tin & shake well & strain into a chilled martini glass. (Layer the lime juice, grenadine & blue curacao carefully & in this order).

Type: Shaken

Garnish: No garnish

Glass: Martini

Speakeasy Martini

Ingredient	Qty.
Southern comfort	60 ml
Apricot brandy	30 ml
Orange liqueur	30 ml
Prosecco	splash



Method: Add all the ingredients in a shaker, add ice shake until chilled and serve it in a martini glass. Garnish with a cinnamon sugar rimmed & lemon twist

Type: Shaken

Garnish: cinnamon rim & lemon twist

Glass: Martini

Tropical Passion

Ingredient	Qty.
White rum	15 ml
Dark rum	10 ml
Vodka	15 ml
Orange liqueur	10 ml
Passoã	15 ml
Orange juice	60 ml
Pineapple juice	60 ml



Method: Gently add Passoã to the side of the glass so that it sinks to the bottom. Mix white rum & vodka with the fruit juices & slowly pour over the ice to layer on top of the Passoã then layer dark rum on the top.

Type: Shaken/ Built up

Garnish: Pineapple triangle

Glass: Highball glass

Tutti-Frutti smoothie

Ingredient	Qty.
Vodka	30 ml
Raspberry flavoured rum	90 ml
Orange juice	15 ml
Smoothie mix	15 ml
Banana	Half
Peach	Half
Strawberry	2 nos.
Honey	10 ml



Method: Combine all ingredients in a blender & blend till smooth

Type: Blended

Garnish: Strawberry slice

Glass: Highball

Toasted Almond

Ingredient	Qty.
Coffee Liqueur	30 ml
Almond liqueur	30 ml
Smoothie mix	60 ml
Baileys	30 ml



Method: Combine all ingredients in a blender & blend till smooth

Type: Blended

Garnish: Chopped almond slices

Glass: Highball

Peach-Sickle

Ingredient	Qty.
Peach flavoured vodka	30 ml
Vanilla flavoured vodka	30 ml
Smoothie mix	60 ml
Peach	Half



Method: Combine all ingredients in a blender & blend till smooth

Type: Blended

Garnish: Peach slice

Glass: Highball

Passionate Kiss

Ingredient	Qty.
Passoã	30 ml
Peachtree schnapps	15 ml
Lemon flavoured rum	15 ml
Pineapple juice	30 ml
Smoothie mix	60 ml
Pineapple Chunks	3 to 4



Method: Combine all ingredients except Passoã in a blender & blend till smooth. Float Passoã on top of the beverage once poured in a glass

Type: Blended

Garnish: Pineapple triangle & cherry

Glass: Highball

Mudslide

Ingredient	Qty.
Vodka	30 ml
Baileys	45 ml
Coffee liqueur	15 ml
Smoothie mix	60 ml
Whipped crème	



Method: Combine all ingredients in a blender & blend till smooth

Type: Blended

Garnish: Chocolate syrup

Glass: Highball

Melon Ball

Ingredient	Qty.
Vodka	30 ml
Midori	30 ml
Pineapple juice	90 ml



Method: Combine all ingredients in a shaker & shake well with ice. Pour in a Highball glass

Type: Shaken

Garnish: Melon cube

Glass: Highball

Hazelnut Colada

Ingredient	Qty.
Coconut flavoured rum	45 ml
Hazelnut liqueur	15 ml
Coconut cream	15 ml
Smoothie mix	30 ml
Pineapple juice	60 ml
Honey	1 tsp



Method: Combine all ingredients in a blender & blend till smooth

Type: Blended

Garnish: Pineapple slice

Glass: Highball

**Thank
You**