

# NO STRAW NEEDED

30 cocktail recipes that  
good bartenders know  
and bad bartenders  
butcher

No need to straw test



# Table of Contents

Tools, Terms, & Tips ... 3

Glassware Key ... 4

Low Proof Cocktails ... 5

Vodka ... 6 - 7

Gin ... 8 - 10

Tequila & Mezcal ... 11 - 12

Rum ... 13 - 15

Whiskey ... 16 - 19

Cognac & Pisco ... 20 - 21

About Uncorkd ... 22

# TOOLS, TERMS, & TIPS

**Bar Spoon** - Long handled spoon used to stir cocktails and measure ingredients

**Stirring Vessel** - A heavy glass container used to stir cocktails

**Cocktail Shaker** - Metal shaker tins used to mix, dilute and chill cocktails

**Fine Strainer** - Fine mesh strainer used to filter out small material like ice and herbs

**Hawthorne Strainer** - Metal strainer with spring fitting used to strain shaken cocktails from shaker tin

**Julep Strainer** - Convex metal strainer used to strain stirred drinks from glass containers

**Double Strain** - After shaking a cocktail to be served without ice, straining through a Hawthorne strainer and a fine strainer

**Build** - To assemble all ingredients in glass that it will be served in, no shaking or stirring

**Dry Shake** - When making cocktails with egg whites, shake all ingredients without ice to emulsify egg whites and citrus, add ice and shake again

**Express Peel** - Releasing the essential oils of a citrus fruit's peel to flavor cocktail

**Propely Stirred** - For stirred cocktails served without ice, stir longer to properly chill and dilute. When served with ice, shorten stirring to avoid over dilution

**Simple Syrup** - All recipes here refer to a 1:1 ratio for simple syrup or, equal parts sugar and water

**Egg Whites** - Used in cocktails to create texture and presentation. Eggs white can have a faint unpleasant odor, express lemon peel over egg whites to mask smell

**Citrus Juice** - Cocktails that use citrus juice or any non-alcoholic liquid should be shaken, cocktails that only utilize spirits and liqueurs should be stirred

# GLASSWARE KEY

## Coupe

Short stem, wide and shallow bowl, can be substituted for by martini glass



## Flute

Long stem, tall slender bowl



## Collins

tall glass, no stem, slender



## Old Fashioned

Low and wide, also called a double rocks



## Copper Mug

Made specifically for Moscow Mules



# LOW PROOF COCKTAILS

## Champagne Cocktail

A light cocktail, perfect for celebrations. Or as a reviver for the morning after celebrations.

## Recipe

1 sugar cube, 5-7 dashes of Angostura bitters, 5 oz. Champagne, long lemon twist for garnish.

## Method

Build in flute. Drop in sugar cube, soak cube with Angostura bitters, fill with champagne or other dry, sparkling wine.

## Glassware



## Sherry Flip

A throwback cocktail with a gnarly history. Originally a concoction of beer and rum served hot, today's version is chilled out and lower ABV version. Often made with fortified wine like oloroso sherry, or a sweet amaro like Averna.

## Recipe

2 oz. Sherry (Or Averna), ½ oz. simple syrup, 1 whole egg, garnish with grated nutmeg or a few dashes of Angostura.

## Method

Add ingredients to shaker glass, dry shake, double strain

## Glassware



# VODKA COCKTAILS

## Martini

Originally a gin-based cocktail, it's more commonly ordered today with vodka. The terms "dry" and "extra dry" are used to signal how much vermouth one wants in their martini, but the terms are often used incorrectly, so it's best to specify with your guest. We use a 5:1 ratio for vodka to vermouth.

## Recipe

**Dry** - 2.5 oz. of vodka (or gin), .5 oz. dry vermouth

**Extra Dry** - 2.5 oz. vodka, .25 oz. dry vermouth (for many, extra dry means no vermouth, it's best to ask here. It's better to take the extra second to ask than to have to re-make the drink)

**Dirty** - 2.5 oz. vodka, .5 oz. olive brine

## Method

A proper martini should be stirred, and served up. Many shake it. A stirred martini will be full-bodied and luscious. If made dirty with (olive juice) feel free to shake, shake, shake. Garnish is usually indicated by guest, most likely olives or lemon twist.

## Glassware

Up



Rocks



# VODKA COCKTAILS

## Moscow Mule

Originating in 1940s Los Angeles, this has become a new classic. The Moscow Mule is part of an old family of cocktails call a “Buck.” Bucks contain a base spirit, ginger beer, and citrus juice. So with this recipe, you can make new drinks by swapping the vodka for another spirit, like the Kentucky Mule, which boasts bourbon instead of vodka.

## Cosmopolitan

A new classic that gained notoriety at New York bars in the 1980s. Often under appreciated, it's a crowd pleasing drink.

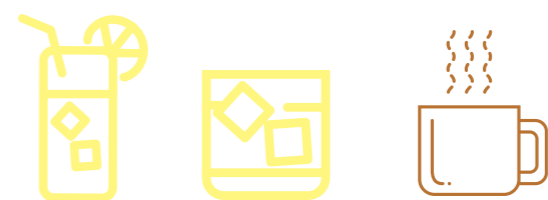
## Recipe

2 oz. Vodka,  $\frac{3}{4}$  oz fresh lime juice, 2 dash Angostura bitters, 4 oz. ginger beer, garnish with lime

## Method

Build in glass over ice. Add Angostura bitters first, then add lime juice, vodka, and top with soda water.

## Glassware



## Recipe

1 1/2 oz. vodka,  $\frac{3}{4}$  oz triple sec or Cointreau,  $\frac{3}{4}$  oz. lime juice,  $\frac{1}{2}$  oz. cranberry juice

## Method

Add ingredients to cocktail shaker, shake with ice, double strain

## Glassware



# GIN COCKTAILS

## Aviation

A beautiful drink that is perfect for when you want to make a visual statement. Uses the underused floral liqueur Crème de Violette

## Recipe

1.5 oz. dry gin,  $\frac{3}{4}$  oz maraschino liqueur,  $\frac{3}{4}$  oz. fresh lemon juice,  $\frac{1}{4}$  oz. simple syrup\*,  $\frac{1}{4}$  oz. crème de violette, garnish with maraschino cherry

\*Some recipes will omit simple syrup, make to your preference.

## Method

Add ingredients to shaker, shake vigorously with ice, double strain

## Glassware



## French 75

A refreshing cocktail with a very non-refreshing namesake. Popularized during World War 1, it takes its name from the French 75mm field gun, a cannon like gun.

## Recipe

1 1/2 oz. dry gin,  $\frac{3}{4}$  oz. fresh lemon juice,  $\frac{1}{2}$  oz simple syrup, 2 oz. dry sparkling wine

## Method

Combine first 3 ingredients in cocktail shaker, shake with ice, double strain, top with sparkling wine, garnish with lemon peel

## Glassware





# GIN COCKTAILS

## Gimlet

A drink made famous using Rose's Lime Juice, a pre-packaged concentrated sweetened lime juice. Can be made without Rose's with fresh lime juice and simple syrup

## Last Word

A booze heavy but delicious drink that gets its name from the knockout punch it can deliver to the uninitiated drinker. A favorite among bartenders, this drink is for professionals, and it always has the last word.

## Recipe

2 oz. dry gin,  $\frac{3}{4}$  oz. fresh lime juice,  $\frac{3}{4}$  oz. simple syrup, garnish with lime wheel

**With Rose's** - 2 oz. dry gin,  $\frac{3}{4}$  oz. Rose's lime juice

## Method

Add ingredients to cocktail shaker, shake with ice, double strain, or strain over rocks

Glassware



## Recipe

$\frac{3}{4}$  oz. dry gin,  $\frac{3}{4}$  oz. green Chartreuse,  $\frac{3}{4}$  oz. maraschino liqueur,  $\frac{3}{4}$  fresh lime juice, lime twist or cherry for garnish

## Method

Add ingredients to shaker, shake with ice, double strain

Glassware



# GIN COCKTAILS

## Negroni

An Italian favorite, this bittersweet cocktail has found American fans in cocktail bars and restaurants around the country. Equally delicious as a summer sipper or winter warmer, this drink is elegant in its simplicity. If it's too bitter for your drinker, add a pinch of salt.

## Vesper

The original James Bond drink. A mix of gin and vodka, a good suggestion for martini drinkers that want to shake up their routine.

## Recipe

$\frac{3}{4}$  oz. dry gin,  $\frac{3}{4}$  oz. Campari,  $\frac{3}{4}$  sweet vermouth, such as Carpano Antica, garnish with orange peel

## Method

Add ingredients to stirring vessel, stir properly, serve over ice

## Glassware



## Recipe

1.5 oz. gin, 1 oz. vodka,  $\frac{1}{2}$  oz. Lillet Blanc

## Method

Add ingredients to stirring vessel, stir cocktail until chilled, garnish with lemon twist

## Glassware



# TEQUILA COCKTAILS

## Margarita

The most popular cocktail in America. A good margarita can transport you to a palm tree shaded paradise. A bad one will teleport you directly to the dingiest college bar, fill you with regret, and precede a head shattering hangover. So make it right, and don't call it a "marg."

## Paloma

A cocktail that is hugely popular in Mexico, this is catching on in the states, and is great summer drink, as well as the perfect suggestion for stepping out from a margarita.

## Recipe

2 oz. blanco tequila, 1 oz. fresh lime juice,  $\frac{3}{4}$  oz. Cointreau or triple-sec, splash of simple syrup\*

\*You can swap simple syrup for a splash of Orange Juice to balance the lime juice, or use neither.

## Method

Add ingredients to cocktail shaker, shake vigorously, garnish with lime wheel and salt rim (optional)

Glassware



## Recipe

2 oz. blanco tequila,  $\frac{1}{2}$  oz. lime juice, 4 oz. grapefruit soda\*, pinch of salt, salt rim for garnish (optional)

\* Substitute  $\frac{3}{4}$  oz. fresh grapefruit juice, a splash of simple syrup, and top with soda water.

## Method

Add ingredients to stirring vessel, stir properly, strain over ice

Glassware



# TEQUILA COCKTAILS

## Oaxaca Old Fashioned

This twist on the Old Fashioned swaps out bourbon for mezcal. As mezcal becomes more popular, this is a great introduction to the smoky brother of tequila.

## Recipe

1 ½ oz. reposado tequila, ½ oz. mezcal, ½ oz. simple syrup or agave syrup, garnish with orange peel\*

\* You can also “flame” the orange peel using a match or lighter, and express its oils through the flame. This adds some flare, no pun intended.

## Method

Add ingredients to stirring vessel, stir properly, strain over ice

## Glassware



# RUM COCKTAILS

## Capirinha

Made with Brazilian spirit cachaça, a close cousin of rum, this drink is similar to the infamous Mojito, but forgoes the mint and takes a little less time to make.

## Recipe

2 oz. cachaça; ½ a lime, quartered; ½ bar spoon of raw sugar

## Method

Put quartered lime, along with sugar and a splash of water into an old fashioned glass, muddle lightly, add ice, and pour cachaça over. Stir briefly.

## Glassware



## Daiquiri

A classic cocktail born in the myth-soaked bars of Havana, Cuba. It is a study in simplicity; it's not the whirling, technicolor frozen daiquiri that is gut-fuel for spring breakers. Austere and refreshing, it might be the perfect cocktail.

## Recipe

2 oz. blanco rum, 1 oz. lime juice, ¾ oz. simple syrup

## Method

Add ingredients to cocktail shaker, shake with ice, double strain into glass, garnish with lime wheel

## Glassware



# RUM COCKTAILS

## Dark and Stormy

We mentioned above the family of cocktails called Bucks. The Dark and Stormy is seeded in this family tree. A cool presentation of this easy rum sipper? Add half of the dark rum as your final ingredient to create a dramatic, stormy effect.

## Jungle Bird

A cocktail from the rediscovered world of tiki. This drink has become an underground sensation in the bartending community. A great cocktail to surprise guests and turn them on to a truly unique cocktail.

## Recipe

2 oz. dark rum, ½ oz. lime juice, 4 oz. ginger beer, dash of Angostura bitters

## Method

Build cocktail in glass, finish with rum, garnish with lime

## Glassware



## Recipe

1 ½ oz. blackstrap rum, ¾ oz. Campari, ½ oz. fresh lime juice, ½ oz. simple syrup, 1 ½ oz. pineapple juice, garnish with pineapple leave or lime wheel

## Method

Add ingredients to shaker, shake vigorously with ice, and pour over ice

## Glassware



# RUM COCKTAILS

## Mojito

A tragically derided drink in the bartending community.

Bartenders loathe the customer who orders this drink when the bar is busy because of the amount of labor and time that goes into making a good Mojito.

But the drink itself is a delicious, and deserves more love, and less surliness from bartenders.

## Zombie

One of the most iconic tiki drinks in the beach-drink cannon, like many tiki cocktails, this has a grocery list worth of ingredients. It's a good cocktail to put on your menu, and most ingredients will be in your bar already.

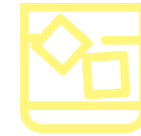
## Recipe

2 oz. blanco rum,  $\frac{3}{4}$  oz. fresh lime juice,  $\frac{3}{4}$  oz. simple syrup, 8-10 mint leaves, soda water

## Method

Combine lime juice, simple syrup, and mint in cocktail shaker, muddle briefly, add rum and ice, shake lightly to incorporate ingredients, double strain over ice, top with soda water, garnish with lime and sprig of mint

## Glassware



**Recipe** (from barmen and Tiki historian Beachbum Berry) 1  $\frac{1}{2}$  oz. fresh lime juice,  $\frac{1}{2}$  oz. falernum, 1  $\frac{1}{2}$  oz. dark Jamaican rum, 1 oz. Lemon Hart or 151 rum, 6 drops of Pernod, 1 teaspoon Grenadine, dash of Angostura bitters,  $\frac{1}{2}$  oz. Don's mix (2 parts grapefruit juice to 1 part cinnamon simple syrup), garnish with mint

**Method** Add ingredients to shaker, shake vigorously with ice, pour over ice (into Tiki Mug if ya got one!)

## Glassware



# WHISKEY COCKTAILS

## Boulevardier

A twist on the negroni cocktail that uses rye instead of gin.

## Recipe

.75 oz. rye whiskey, .75 oz. Campari, .75 oz. vermouth, garnish with expressed lemon peel

## Method

Add ingredients to stirring vessel, stir properly, pour over rocks or serve neat

## Glassware



## Manhattan

A certified classic. Served up or on the rocks. A tip for mixing whiskey cocktails, and most cocktails for that matter: It's best to use a whiskey that is higher than 80 proof. This allows for your base spirit to maintain its character after dilution and mixing with other ingredients.

## Recipe

2 oz. bonded rye whiskey, 1 oz. vermouth, 2 dash Angostura bitters, garnish with Luxardo cherry or lemon twist

## Method

Add ingredients to stirring vessel, stir properly, strain into glass

## Glassware





# WHISKEY COCKTAILS

## Old Fashioned

Now a default cocktail, ordered when a guest can't think of what else to get - in this way it is the new Jack and Coke. There are a few variations on this drink, especially if you stop into a Supper Club in Wisconsin, but we'll stick with a version that should always please the crowd

## Penicillin

A modern classic put together at famed cocktail bar Milk & Honey in New York City. Emerging around 2005, this cocktail is one of a few new entries into the cocktail canon that's a product of the current cocktail revival.

## Recipe

2 oz. bourbon, .5 oz. simple syrup, 2 dash Angostura bitters, 2 dash Regan's Orange bitters, garnish with expressed orange peel

## Method

Add ingredients to stirring vessel, stir properly, strain over ice

## Glassware



## Recipe

2 oz. blended Scotch,  $\frac{3}{4}$  oz. fresh lemon juice,  $\frac{3}{4}$  oz. honey syrup,  $\frac{1}{4}$  oz. Laphroaig, 2-3 slices ginger, garnish with candied ginger, or substitute a lemon wheel

## Method

2 oz. blended Scotch,  $\frac{3}{4}$  oz fresh lemon juice,  $\frac{3}{4}$  oz honey syrup,  $\frac{1}{4}$  oz Laphroaig, muddle 2-3 slices ginger\*, garnish with candied ginger lemon wheel

\* You can replace sliced ginger with ginger-simple syrup

## Glassware



# WHISKEY COCKTAILS

## Sazerac

With a long history of generosity towards the cocktail world, New Orleans' Sazerac is one of the city's finest contributions to drink. Pro tip, this drink should be served "warm," that is, slightly chilled with minimal dilution to let the cocktail retain a bite.

## Whiskey Smash

The citric cousin of the famed Derby Day cocktail, the Mint Julep.

## Recipe

1 oz. rye whiskey, 1 oz. cognac or brandy, ¼ oz. absinthe, .5 oz. simple syrup, 7 dashes of Peychaud's bitters, lemon peel expressed and discarded

## Method

Coat your glass with absinthe, fill glass with ice, combine rye, cognac, simple syrup, and bitters into stirring vessel with ice, stir briefly. Dump out ice from original glass, pour cocktail into glass, express lemon peel and discard, serve cocktail neat

## Glassware



## Recipe

2 oz. bourbon, ½ of a lemon, quartered; 4-5 mint leaves, ¾ oz. simple syrup

## Method

Combine lemon, mint, and simple syrup in cocktail shaker and muddle, add bourbon and ice, shake. Pour over crushed ice or regular ice into glass

## Glassware



# WHISKEY COCKTAILS

## Whiskey Sour

You might be familiar with this cocktail. But do you make it with an egg white? This turns the cocktail into a luscious and more decadent drink

## Recipe

2 oz. bourbon,  $\frac{3}{4}$  oz. lemon juice,  $\frac{3}{4}$  oz. simple syrup, egg white, garnish with lemon twist or luxardo cherry, few drops of Angostura bitters

## Method

Combine ingredients and dry shake, add ice and then shake again, double strain, drop little dab of bitters into egg foam

Glassware



# COGNAC COCKTAILS

## Sidecar

A throwback cocktail if there ever was one. The perfect after dinner drink for your next steakhouse dinner.

## Recipe

1 ½ oz. Cognac, ¾ oz. lemon juice, ¾ oz. Cointreau, splash of simple syrup, sugared rim, orange twist

## Method

Rim half of your glass with lemon wedge and coat in sugar. Add all ingredients to cocktail shaker, shake with ice, double strain into sugared rim glass

## Glassware



## Vieux Carre

Another New Orleans classic. This drink is all class, and isn't a drink to chug while stumbling down Bourbon St. Well, you can do so, just remember, pinky up while doing the sip and stumble.

## Recipe

¾ oz. Cognac, ¾ oz. rye whiskey, ¾ oz. vermouth, .35 oz. Bénédictine, 2 dash Peychaud's bitters, 2 dash Angostura bitters

## Method

Add ingredients to stirring vessel with stir properly, strain into glass

## Glassware



# COGNAC COCKTAILS

## Pisco Sour

Peru and Chile are home to Pisco, the product of distilling fermented grapes. As cognac and brandy are a distillate of grapes, we put Pisco here, though it is a separate liquor. Pisco is not barrel aged, and retains a clear color.

## Recipe

2 oz. Pisco,  $\frac{3}{4}$  oz. lemon juice,  $\frac{3}{4}$  oz. simple syrup, 1 white, dash of Amargo or Angostura bitters\*

\*A true Pisco sour uses Amargo bitters, made with bark from the forests of South America, you can find this bitter easily online through Amazon, but most distributors won't carry it. Angostura will do here.

## Method

Like the whiskey sour, dry shake ingredients, double strain into glass

## Glassware





Uncorkd is a digital menu and beverage management tool for the hospitality industry. We work with restaurants, hotels, casinos and clubs to build stronger beverage programs that increase revenue and remove the headaches and daily stress of managing your alcohol.

**With Uncorkd you can:**

Track Inventory

Increase Beverage Sales by 20%

Eliminate Menu Printing

Train Staff

Elevate the Dining Experience

**To learn more about Uncorkd, visit our website at  
[www.uncorkd.biz](http://www.uncorkd.biz)**