

THE
TRAVELLER
BAR

DAIQUIRI

2 OZ. MOUNT GAY BLACK BARREL
.75 OZ. FRESH LIME JUICE
.75 OZ. POMEGRANATE GRENADINE

SHAKE ALL INGREDIENTS WITH ICE.
STRAIN INTO A CHILLED COCKTAIL
GLASS. GARNISH WITH LIME WHEEL.

GLASS: COCKTAIL/COUPE

1922

Cocktails: How to Mix Them - Robert Vermeire

SPONSOR:

MOUNT GAY BLACK BARREL

WHISKEY COCKTAIL

2 OZ. BASIL HAYDEN'S
.26 OZ. DEMERARA SYRUP
2 DASHES ANGSTURA BITTERS
2 DASHES COINTREAU

STIR ALL INGREDIENTS WITH ICE.
STRAIN OVER A LARGE ICE CUBE IN A
ROCKS GLASS. GARNISH WITH AN
ORANGE AND LEMON TWIST.

GLASS: ROCKS

1895

Official Handbook & Guide - Nyc Bartender's Association

SPONSORS:

BASIL HAYDEN'S & COINTREAU

LUCIEN GAUDIN

1.5 OZ. THE BOTANIST GIN
.50 OZ. DOLIN DRY VERMOUTH
.50 OZ. CAMPARI
.50 OZ. COINTREAU

STIR ALL INGREDIENTS WITH ICE AND
STRAIN INTO A CHILLED COCKTAIL
GLASS. GARNISH WITH A LEMON TWIST.

GLASS: COCKTAIL/COUPE

1929

Cocktails de Paris - Rip

SPONSORS:

THE BOTANIST & COINTREAU



FOR THE WANDERERS

REVIVING THE
"GOLDEN AGE OF
THE COCKTAIL"

BORN AGAIN: 2016

GIN FIX

2 OZ. THE BOTANIST GIN
.75 OZ. FRESH LEMON JUICE
.75 OZ. SIMPLE SYRUP
3 RASPBERRIES

SHAKE ALL INGREDIENTS VIGOROUSLY
WITH ICE. STRAIN INTO A ROCKS GLASS
AND PACK WITH CRUSHED ICE. GARNISH
WITH RASPBERRIES.

GLASS: ROCKS

1862

The Bartender's Guide - Jerry Thomas

SPONSOR:

THE BOTANIST

FEDORA

1 OZ. REMY MARTIN 1738
1 OZ. COINTREAU
.50 OZ. MOUNT GAY BLACK BARREL
.50 OZ. BASIL HAYDEN'S

STIR ALL INGREDIENTS WITH ICE AND
STRAIN INTO A CHILLED COCKTAIL
GLASS. GARNISH WITH A LEMON TWIST.

GLASS: COCKTAIL/COUPE

1900

New & Improved Bartender's Manual - Harry Johnson

SPONSORS:

REMY 1738, COINTREAU,
MOUNT GAY BLACK BARREL
& BASIL HAYDEN'S

REVOLVING DOOR

2 OZ. OLD OVERHOLT
.75 OZ. FRESH LEMON JUICE
.75 OZ. GRADE B MAPLE SYRUP

SHAKE ALL INGREDIENTS
WITH ICE. STRAIN OVER
ICE IN A ROCKS GLASS.
GARNISH WITH LEMON TWIST.

GLASS: ROCKS

1929

Here's How, Again! - Judge Jr.

SPONSOR:

OLD OVERHOLT

PICADOR

1.5 OZ. ROCA PATRON REPOSADO
.75 OZ. COINTREAU
.75 OZ. FRESH LEMON JUICE

SHAKE ALL INGREDIENTS WITH
ICE AND STRAIN INTO A CHILLED
COCKTAIL GLASS. GARNISH WITH
AN ORANGE TWIST.

GLASS: COCKTAIL/COUPE

1937

Café Royal Cocktail Book - W.J. Earling

SPONSORS:

ROCA PATRON & COINTREAU

SOMBRERO

1.5 OZ. ROCA PATRON REPOSADO
.75 OZ. DOLIN DRY VERMOUTH
.75 OZ. PUNT E MES VERMOUTH

SHAKE ALL INGREDIENTS
WITH ICE. STRAIN OVER
ICE IN A ROCKS GLASS.
GARNISH WITH LEMON TWIST.

GLASS: COCKTAIL/COUPE

1937

Café Royal Cocktail Book - W.J. Earling

SPONSOR:

ROCA PATRON