



C O C K T A I L S

Bartender Eric Alperin explains the building blocks of a cocktail by categorizing ingredients as strong, sweet, sour, bitter, spicy or floral.

	STRONG	SWEET	SOUR	BITTER	SPICY	FLORAL
BUILDING BLOCKS	Spirits such as bourbon, rum, gin or genever, gin's Dutch equivalent.	Simple syrup (1 part sugar, 1 part water), sugar or sweet liqueur such as Grand Marnier.	Lemon, lime and other citrus juices; also wine.	Typically bitters, such as Angostura and Peychaud's, or bitter ingredients such as coffee.	A new trend—could be cayenne or black pepper, or a strip of jalapeño.	Floral liqueurs like St-Germain, herbal teas like chamomile or aromatic herbs.
 MANHATTAN	2 OUNCES RYE WHISKEY	1 OUNCE SWEET VERMOUTH		2 DASHES ANGOSTURA BITTERS		
Fill a cocktail shaker with ice. Add all of the ingredients and shake well. Strain the drink into a martini glass or coupe glass and garnish with a maraschino cherry.						
 RAMONCITA LOPEZ SPECIAL	2 OUNCES LIGHT RUM	¾ OUNCE SIMPLE SYRUP	1 OUNCE FRESH LIME JUICE			
Fill a cocktail shaker with ice. Add the rum, simple syrup, lime juice and an egg white. Shake until frothy. Strain the drink into a coupe glass and garnish with a lime wedge.						
 SOUTHSIDE ROYALE	2 OUNCES GIN	¾ OUNCE SIMPLE SYRUP	¾ OUNCE FRESH LIME JUICE; CHAMPAGNE			SPRIG OF MINT
Fill a cocktail shaker with ice. Add the gin, simple syrup and lime juice. Shake until chilled, then strain into a flute. Top with Champagne and garnish with the sprig of mint.						
 OLD-FASHIONED	2 OUNCES BOURBON	1 SUGAR CUBE	1 THIN STRIP OF LEMON PEEL	3 DASHES ANGOSTURA BITTERS		
In a rocks glass, combine the sugar cube, bitters and 1 tablespoon of club soda. Muddle to a paste. Stir in the bourbon. Add ice and garnish with a two-inch strip of lemon peel.						
 HOLLAND RAZOR BLADE	2 OUNCES GENEVER	¾ OUNCE SIMPLE SYRUP	¾ OUNCE FRESH LEMON JUICE		PINCH OF CAYENNE PEPPER	
Fill a cocktail shaker with ice. Add the genever, simple syrup and lemon juice and shake well. Strain the drink into a coupe glass and sprinkle with the pinch of cayenne.						