COCKTAILS
GIN BASED COCKTAILS

- DRY MARTINI - 60ml dry gin + 2 drops of dry vermouth - stirred - cocktail glass - olive garnish
- PINK GIN - 60 ml gin (Plymouth) + ice - mix - strain in red wine glass, before this swirl bitter in glass — no garnish
- PINK LADY - 60 ml gin + 4 dash of grenadine syrup + half egg white - shaken -- AP wine glass — cherry is garnish
Gin based cocktails

- DRY MARTINI-60ml dry gin+2 drops of dry vermouth-stirred-cocktail glass--olive garnish
Gin based cocktails

- PINK GIN-60 ml gin (Plymouth)+ ice--mix--strain in red wine glass, before this swirl bitter in glass—no garnish
Gin based cocktails

- PINK LADY -- 60 ml gin + 4 dash of grenadine syrup + half egg white shaken -- AP wine glass -- cherry is garnish
Gin based cocktails

- WHITE LADY—30ml gin+30ml cointreau + half egg white—shaken—cocktail glass—cherry is garnish
- BLUE LADY—45ml gin+15ml blue Curacao + half egg white—shaken—cocktail glass—garnish is lemon slice
- SINGAPORE SLING—45ml gin+15ml cherry brandy+15ml lemon juice+grenadine syrup + soda—shaken—long john glass—lemon slice /cherry
Gin based cocktails

- **WHITE LADY**—30ml gin + 30ml cointreau + half egg white—shaken—cocktail glass—cherry is garnish
Gin based cocktails

- BLUE LADY—
  45gin+15ml blue Curacao + half egg white—shaken—cocktail glass—garnish is lemon slice
Gin based cocktails

- SINGAPORE SLING—45ml gin+15ml cherry brandy+15ml lemon juice+ grenadine syrup + soda—shaken—long john glass—lemon slice /cherry
VODKA BASED COCKTAILS

- **BLOODY MARY** - 60ml vodka + dash of Worcestershire sauce, Tabasco + salt + pepper + tomato juice - Rolly Polly -- lemon wedge
- **SALTY DOG** - 45 ml vodka + grapefruit juice + salt-poured -- hiball glass - salted rim
- **COSMOPOLITAN** - 45ml vodka + 15ml cointreau + 15ml cranberry juice -- poured -- cocktail
Vodka based cocktails

- **BLOODY MARY**
  - 60ml vodka + dash of Worcestershire sauce, Tabasco + salt + pepper tomato juice
  - Rolly Polly
  - Lemon wedge
Vodka based cocktails

- SALTY DOG: 45 ml vodka + grapefruit juice + salt - poured into a hiball glass with a salted rim
Vodka based cocktails

- COSMOPOLITAN - 45ml vodka + 15ml cointreau + 15ml cranberry juice -- poured -- cocktail
Vodka based cocktails

- SCREWDRIVER- 60ml vodka+ orange juice- poured-highball glass-garnish orange slice
- BLACK RUSSIAN-45 ml vodka+15 ml kaluah--old fashioned glass--poured-garnish nil, coke optional
- HARVEY WALLBANGER-45ml vodka+15 ml Galliano+ orange juice-- poured-Highball-orange slice, cherry
Vodka based cocktails

- SCREWDRIVER - 60ml vodka + orange juice - poured into a highball glass - garnish with an orange slice.
Vodka based cocktails

- BLACK RUSSIAN-45 ml vodka + 15 ml kaluah--old fashioned glass--poured-garnish nil, coke optional
Vodka based cocktails

- HARVEY WALLBANGER-
  45ml vodka + 15 ml Galliano + orange juice-- poured-
  Highball-orange slice, cherry

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RUM BASED COCKTAILS

- **DAIQUIRI**--60ml white rum+10ml lemon juice+10ml sugar --twist, sugar rim

- **CUBA LIBRA**--60 ml white rum+15 ml lemon juice + cola--poured in Collins glass--lemon wedge

- **PLANTER’S PUNCH**-- 60ml dark rum+120 ml pineapple juice+120 ml of orange-zombie glass-orange slice & cherry
Rum based cocktail

- **DAIQUIRI**--60ml white rum+10ml lemon juice+10ml sugar --twist, sugar rim
Rum based cocktails

- CUBA LIBRA -- 60 ml white rum + 15 ml lemon juice + cola -- poured in Collins glass -- lemon wedge
Rum based cocktails

- PLANTER’S PUNCH -- 60ml dark rum + 120 ml pineapple juice + 120 ml of orange-zombie glass - orange slice & cherry
RUM BASED COCKTAILS

- PINACOLADA—60ml white rum + pineapple juice, coconut milk—blended—tall glass—PA slice & cherry

- ZOMBIE—30ml white rum + 30 ml dark rum + demarera + 4 dash of apricot liqueur + pineapple juice—shaken—Zombie glass—PA slice & mint leaf & cherry
Rum based cocktails

- **PINACOLADA**—60ml white rum+
pineapple juice,
coconut milk—
blended—tall
glass—P A slice &
cherry
Rum based cocktails

- ZOMBIE—30ml white rum + 30ml dark rum + demerara + 4 dash of apricot liqueur + pineapple juice—shaken—Zombie glass—PA slice & mint leaf & cherry
WHISKY BASED COCKTAILS

- **MANHATTAN** -- 60ml Canadian club + 15 ml red vermouth -- stirred -- cocktail glass -- cherry
- **ROB ROY** -- 45 ml scotch + 15 ml red vermouth + dash of angostura bitter -- stirred -- cocktail glass -- cherry
- **GOD FATHER** -- 30 ml scotch + 15 ml amaretto + 15 ml Galliano -- poured -- old fashioned glass -- no garnish glass -- lemon twist
WHISKY BASED COCKTAILS

- OLD FASHIONED--60 ml Bourbon+1 dash of angostura bitter+1 sugar cube--muddle-old fashioned glass--lemon & cherry
- WHISKY SOUR—60 ml scotch+15 ml lemon juice +sugar syrup + half egg white—shaken—parfait/tulip glass--lemon slice
- RUSTY NAIL—30 ml scotch+30 ml Drambuie --on the rocks--old fashioned
Whisky based cocktails

- OLD FASHIONED--
  - 60 ml Bourbon+1 dash of angostura bitter+1 sugar cube-
  - muddle--old fashioned glass--
  - lemon & cherry
Whisky based cocktails

- WHISKY SOUR—60 ml scotch + 15 ml lemon juice + sugar syrup + half egg white—shaken—parfait/tulip glass—lemon slice
Whisky based cocktails

- **RUSTY NAIL**—30 ml scotch + 30 ml Drambuie --on the rocks--old fashioned
Irish Coffee

- 2 teaspoons sugar, or to taste
- 2/3 cup hot coffee
- 2 tablespoons Irish whiskey
- whipped cream, sweetened if desired

Combine first 3 ingredients; top each cup with a generous dollop of whipped cream.
Mint Julep

- 4-5 mint sprigs +2 sugar cubes or simple syrup
- 60 ml bourbon
- mint sprig for garnish

Place the mint and sugar into a -fashioned glass. Muddle well to dissolve the sugar. Add the bourbon, fill with crushed ice and stir well. Garnish with the mint sprig.
BRANDY BASED COCKTAILS

- BRANDY ALEXANDER -- 30 ml brandy + 30 ml crème de cacao + 30 ml fresh cream -- shaken -- champagne saucer -- grated nutmeg

- SIDE CAR -- 45 ml brandy + 15 ml cointreau + 15 ml lemon juice -- shaken -- cocktail glass -- lemon twist
BRANDY BASED COCKTAILS

- STINGER -- 45 ml brandy + 15 ml crème de menthe -- shaken -- cocktail glass -- no garnish
- BETWEEN THE SHEETS -- 20 ml brandy + 20 ml cointreau + 20 ml white rum + 10 ml lemon juice -- shaken -- cocktail glass -- lemon twist
Brandy based cocktails

- BRANDY ALEXANDER--30ml brandy+30 ml crème de cacao+30 ml fresh cream--shaken -- champagne saucer-- grated nutmeg
SIDE CAR

- SIDE CAR -- 45 ml brandy + 15 ml cointreau + 15 ml lemon juice -- shaken -- cocktail glass -- lemon twist
Brandy based cocktails

- **STINGER**--45 ml brandy+15 ml crème de menthe--shaken--cocktail glass--no garnish
Brandy based cocktails

- **BETWEEN THE SHEETS**--20ml brandy+20ml cointreau+20ml white rum+10ml lemon juice--shaken--cocktail glass--lemon twist
MOCKTAILS

➤ SHIRLEY TEMPLE—ginger ale+10ml grenadine syrup + little orange juice or few slices + fresh lime—built—highball glass—orange slices & cherry

➤ PUSSY FOOT—60 ml orange juice+10 ml lemon juice + grenadine syrup + egg yolk—shaken—champagne saucer—cherry is garnish

➤ CINDERALLA—60ml PA juice+60ml orange juice + fresh lime shaken—old fashioned—PA slice & cherry
Mocktails

- SHIRLEY TEMPLE - ginger ale + 10ml grenadine syrup + little orange juice or few slices + fresh lime -- built – highball glass – orange slices & cherry
Mocktails

- PUSSY FOOT—60 ml orange juice + 10 ml lemon juice + grenadine syrup + egg yolk—shaken—fancy glass or champagne saucer—cherry is garnish
Mocktails

- **CINDERALLA**—60ml PA juice + 60ml orange juice + fresh lime shaken—old fashioned—PA slice & cherry
Mocktails

- **MICKEY MOUSE**—1 large scoop of vanilla ice cream + 30 ml fresh cream—blended—highball glass --cherries

- **VIRGIN MARY**—tomato juice + Worcestershire sauce + Tabasco + lemon juice+ seasoning--Rolly Polly/Collins—lemon wedge—salted rim
Mocktails

- **MICKEY MOUSE**—1 large scoop of vanilla ice cream + 30 ml fresh cream—blended—hiball glass--cherries
Mocktails

- VIRGIN MARY—
tomato juice + Worcestershire sauce + Tabasco + lemon juice + seasoning--Rolly Polly/Collins—lemon wedge—salted rim
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THANK YOU

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