

# COCKTAILS

**Gautam Singh , Hospitality Trainer , 07830294949**

# 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+4dash 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+4dash 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—45gin+15ml blue Curacao + half egg white—shaken—cocktail glass—garnish is lemon slice
- SINGAPORE SLING—45ml gin+15 ml 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+15 ml 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 + grape fruit 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 + grape fruit juice + salt-poured-  
- hiball glass-  
salted rim



# Vodka based cocktails

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



# Vodka based cocktails

- SCREWDIVER- 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

- SCREWDIVER- 60ml  
vodka+ orange juice-  
poured-highball glass-  
garnish 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



# 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+30 ml dark rum+demarera+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

- Leaves -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--30ml brandy+30 ml crème de cacao+30 ml fresh cream--shaken -- champagne saucer--grated nutmeg
- SIDE CAR--45 m 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--20ml brandy+20ml cointreau+20ml white rum+10ml 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 m  
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



# REFERENCES

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**THANK YOU**

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