

ALEXANDER

The Alexander is said to be named after Czar Alexander II of Russia.

INGREDIENTS

- 1/2 shot Gin or Brandy
- 1/2 shot Heavy cream (or half-and-half)
 - 1/2 shot White crème de cacao
 - Garnishes: Nutmeg

INSTRUCTIONS

1. Combine ingredients over ice
2. Shake and strain into glass
3. Sprinkle nutmeg on top

Notes: Do not attempt to combine the Gin and Brandy Alexander into a single drink.

AMERICAN REVOLUTION

The American Revolution is a strong lowball cocktail served on the rocks. It contains gin and bourbon and is meant to mellow as its ice melts. Its alcoholic strength depends upon the specific liquors used. "Standard" proof bourbon and gin (40 proof) produces a "2 unit" cocktail (USA units), while combining two higher-proof liquors, such as Bombay Sapphire and Wild Turkey 101 produces the higher (2.44) unit cocktail.

INGREDIENTS

- Gin, 1.5 oz.
- Bourbon, 1.5 oz.
- Bitters, 2 dashes
 - Orange peel
 - Garnishes

GLASS

Old Fashioned glass

INSTRUCTIONS

1. Muddle orange peel in 1 oz. of the gin.
2. Add the remainder of the gin, the bourbon, the bitters, and ice to the glass.
 3. Stir 30 seconds (until aromatics of the liquors are awakened).
 4. Strain into Old Fashioned glass and fill glass with ice.
 5. Garnish with sour cherries.

BRONX COCKTAIL

The Bronx Cocktail is essentially a perfect martini with orange juice added. It was ranked number three in "The World's 10 Most Famous Cocktails in 1934",^[1] making it a very popular rival to the Martini (#1) and the Manhattan (#2). Today, it remains a popular choice in some markets, and is designated as an Official Cocktail by the International Bartender Association.

INGREDIENTS

- 3.0 cl (6 parts) Gin
- 1.5 cl (3 parts) Sweet Red Vermouth
 - 1.0 cl (2 part) Dry Vermouth
 - 1.5 cl (3 parts) Orange juice

INSTRUCTIONS

1. Pour all ingredients into shaker with ice cubes, shake well. Strain into chilled cocktail or martini glass.

DARK AND STORMY

The 'Dark n' Stormy' is a popular rum based drink in Bermuda. It is especially appreciated on the north end of the island around St. Georges. It is the first cocktail to be registered internationally with a trade mark. It is not uncommon for bar owners to call their cocktails 'Dark and Stormy' so as to modify or alter the existing cocktail without breaching the rights of the trade mark.

INGREDIENTS

- 50cl Gosling's Black Seal
- Squeeze of Lime Segment
 - 12.5cl Lime Juice
- Topped with a can of ginger beer

INSTRUCTIONS

1. Load with ice.
2. Shake and strain.
3. Top with ginger beer.

FLAT LINER

Flat liner is a layered cocktail which is drunk from a shooter glass. Tabasco sauce lies between two layers of spirits forming a line between them. In Estonia, this drink is also known under the name "Millimalikas" which is Estonian for "Jellyfish".

INGREDIENTS

- 1 oz. Sambuca
- 1 oz. Tequila
- 1 dash Tabasco sauce
- Glass: shooter glass

INSTRUCTIONS

1. Add one ounce of Sambuca to a shot glass.
2. Shake several drops of Tabasco sauce onto the surface of the Sambuca.
3. Hold an inverted teaspoon in the glass and carefully layer the tequila over the Sambuca.

COSMOPOLITAN

The Cosmopolitan is a vodka-based cocktail that has become very popular with women, especially since its prominent appearance in the popular HBO television show "Sex and the City." The Cosmopolitan, or "Cosmo" is a sweet-tart combination of citrus and cranberry flavors that, conveniently, is an attractive pink color when mixed and served properly.

INGREDIENTS

- 2 oz. vodka
- 1 oz. triple sec liqueur
- 1 oz. cranberry juice
- dash Rose's lime cordial (or juice of 1/4 fresh lime)
- Garnish: Flamed orange zest

INSTRUCTIONS

1. Combine ingredients.
2. Shake over ice.
3. Strain into a cocktail glass garnished with flamed orange zest.

FLAMING ENGINEER

The Flaming Engineer is a cocktail originating at Ryerson University in Toronto, Canada, and is very popular among engineering students and in the surrounding area.

INGREDIENTS

- 3/4 pint Molson Canadian beer
 - 1 1/2 oz. amaretto
- 1 1/2 oz. Canadian Club whiskey
 - orange juice
- Glass: 20 oz. beer mug

INSTRUCTIONS

1. Pour the beer into the beer mug.
2. Add the amaretto and the whiskey.
3. Fill with orange juice.