

# bon appétit



**COCKTAIL  
GUIDE**



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## PARKSIDE FIZZ

Orgeat, an almond-flavored syrup, gives this bubbly cocktail its trademark fragrance. Find it at better supermarkets or liquor stores.

Recipe by Jim Meehan  
Photograph by Levi Brown

### MAKES 6

### INGREDIENTS

- 6 large mint sprigs
- 5 tablespoons orgeat syrup  
(almond; such as Monin)
- 1½ cups citrus vodka  
(such as Hangar One Buddha's Hand Citron  
or Absolut Citron)
- ½ cup plus 1 Tbsp. fresh lemon juice
- 1½ cups club soda

### PREPARATION

Strip bottom leaves off mint sprigs, leaving 4–5 leaves on top. Trim sprigs, leaving about a 2" stem attached to leaves; reserve for garnish. Place leaves in a medium pitcher.

Add orgeat to pitcher. Using a muddler, gently mash mint leaves (do not tear). Add vodka and let steep for 5 minutes. Stir in lemon juice. Strain and return to pitcher.

Fill 3 Old Fashioned glasses with ice cubes. Pour half of mixture into a cocktail shaker. Fill with ice; shake vigorously for 10 seconds. Strain into prepared glasses. Top each with 1/4 cup club soda. Discard ice in shaker and repeat to make 3 more cocktails. Place 1 reserved mint sprig between palms and clap to release aroma; garnish 1 cocktail. Repeat with remaining mint sprigs. Serve with straws.

**MAKE IT A MOCKTAIL:** Omit the vodka, double the orgeat, and triple the soda.



# CRANBERRY COBBLER

An excellent cocktail all fall and winter long.

Recipe by Jim Meehan  
Photograph by Levi Brown

## MAKES 6

## INGREDIENTS

- ¾ cup sugar
- 1 cup fresh or frozen cranberries
- 1 lemon, cut into wedges
- ½ orange, sliced into thin rounds
- 1½ cups London dry gin  
(such as Beefeater or Tanqueray)
- ½ cup plus 1 Tbsp. off-dry Sherry  
(such as Lustau East India Solera)
- 6 mint sprigs

## PREPARATION

Bring sugar and ¾ cup water to a boil in a medium saucepan; stir until sugar is dissolved. Remove from heat. Pour off all but 1 cup simple syrup; refrigerate remaining syrup for another use.

Heat syrup in pan almost to a boil; reduce heat to medium. Add cranberries and simmer until they just begin to burst, 2–3 minutes. Let cool in syrup.

Place 2 Tbsp. drained cranberries and 6 Tbsp. cranberry syrup in a large pitcher. Add lemon wedges and orange slices. Using a muddler or wooden spoon, vigorously mash fruit. Stir in gin and Sherry. Let steep for 5 minutes.

Strain into a medium pitcher. Fill 3 glasses with crushed ice. Pour half of mixture into a cocktail shaker. Fill with ice; shake vigorously for 10 seconds. Strain into prepared glasses, then mound with more crushed ice. Garnish each with a mint sprig and 3 cranberries. Repeat to make 3 more cocktails.



## RYE WITCH

Rye whiskey, oranges, and Sherry mingle in this incomparably smooth drink. Squeezing an orange peel over the top adds an extra boost of flavor.

Recipe by Jim Meehan  
Photograph by Levi Brown

### MAKES 6

### INGREDIENTS

- 1½ cups Kentucky rye whiskey  
(such as Rittenhouse Bottled-in-Bond or Wild Turkey)
- 3 tablespoons Strega (herbal liqueur)
- 3 tablespoons Amontillado Sherry  
(such as Lustau or González Byass Del Duque)
- 2 tablespoons No-Cook Simple Syrup  
(see below)
- 12 dashes orange bitters
- 12 orange twists

### PREPARATION

To make our No-Cook Simple Syrup, combine 2 cups each superfine sugar and water in an airtight container.

Cover and shake until sugar dissolves. Makes 3 cups.

Combine first 5 ingredients in a large pitcher. Add ice; stir for 15–20 seconds.

Strain the mixture into 6 chilled coupe glasses.

Pinch an orange twist over each drink, then rub around rims of glasses to release oils from peel; discard peel.

Garnish each with a fresh twist.



## HONEY RYE

For inspiration, co-owner Eyal Raziel looked to his native Israel, where honey liqueur is popular. "The Bärenjäger balances the kick of the rye," he says.

Recipe by Eyal Raziel of Upper West in  
Santa Monica, CA  
Photograph by Kimberley Hasselbrink

### MAKES 2

### INGREDIENTS

5 tablespoons rye whiskey  
3 tablespoons honey liqueur  
(such as Bärenjäger)  
¼ teaspoon orange bitters  
Ginger ale  
2 orange twists

### INGREDIENT INFO:

Honey liqueur is available at well-stocked liquor stores and online from [bevmo.com](http://bevmo.com).

### PREPARATION

Fill 2 Old Fashioned glasses with ice.

Divide rye, honey liqueur, and bitters between glasses.

Stir for 5 seconds.

Top with a splash of ginger ale.

Garnish with orange twists.

## INTRO TO APEROL

This entry-level cocktail for those wary of bitter flavors was created by Audrey Saunders of New York City's Pegu Club.

She wanted a drink that showcased Aperol, the lower-alcohol cousin of Campari, and highlighted its orange essence. Today, the drink is a standard at better cocktail bars.



Recipe by Audrey Saunders

Photograph by Levi Brown

### MAKES 1

### INGREDIENTS

¼ cup Aperol

2 tablespoons gin

1½ tablespoons fresh lemon juice

½ tablespoon Simple Syrup

1 dash Angostura bitters

Flamed orange peel

### PREPARATION

Fill a cocktail shaker with 2 cups ice.

Add Aperol, gin, lemon juice, Simple Syrup and Angostura bitters ; cover and shake until chilled.

Strain into a chilled coupe glass; garnish with a flamed orange peel.



## NEGRONI

My first cocktail crush was the Negroni. It was the “adult” taste (slightly bitter, slightly sweet) but also its easy-to-remember recipe that hooked me. Even today, no matter what bar I find myself in, I know I can get a consistently well-made one. It’s all about the golden ingredients ratio: 1-1-1.

—Andrew Knowlton

Photograph by Alexander Ho

### MAKES 1

### INGREDIENTS

- 2 tablespoons gin
- 2 tablespoons Campari
- 2 tablespoons sweet vermouth
- 1 orange twist
- Prosecco (optional)

### PREPARATION

Combine gin, Campari, and sweet vermouth in an ice-filled Old Fashioned glass; stir gently and garnish with an orange twist.

More-formal types prefer it straight up in a Martini glass.

My wife likes it topped with Prosecco for something a bit more celebratory.





## AMERICANO

The Milano-Torino, an old-school Italian concoction named for the origins of its two main ingredients—Campari from Milan and Cinzano vermouth from Turin—became so popular with visiting Americans during Prohibition that it was renamed the Americano. Be a patriot:

Rediscover a classic!

Photograph by Levi Brown

### MAKES 1

### INGREDIENTS

- 3 tablespoons Campari
- 1½ tablespoons Carpano Antica Formula Vermouth
- 1½ tablespoons Cinzano Rosso Vermouth
- Club soda
- 1 orange twist and/or lemon wedge

### PREPARATION

Fill a highball glass with ice.

Add Campari and Vermouths.

Top with club soda; garnish with an orange twist or lemon wedge, or both.

Serve with a straw.



## CUCUMBER, MINT, & BASIL SODA

The recipe for this light, herbaceous cooler is based on a drink served at Seattle's Spur restaurant.

Recipe by Spur, Seattle, WA  
Photograph by Gentl & Hyers

**MAKES 12**

### INGREDIENTS

1½ cups Simple Syrup  
½ large cucumber (about 8 oz.),  
thinly sliced crosswise, plus 12 slices  
for garnish  
24 fresh mint leaves plus 12 sprigs for garnish  
12 fresh basil leaves  
6 cups soda water, divided

### PREPARATION

Bring 1½ cups simple syrup to a boil in a small saucepan.

Remove pan from heat and add cucumber slices (reserving 12 for garnish), 24 mint leaves, and basil. Cover and let steep for 30 minutes.

Strain cucumber-herb syrup into a jar, pressing on solids in strainer. Fill a 12-oz. glass with ice cubes.

Add 2 Tbsp. syrup and top with soda water (about ½ cup). Stir to combine. Garnish with cucumber slice and sprig of mint.

Repeat to make 11 more sodas.



## SPICY GINGER SODA

Fresh ginger and crushed red pepper flakes give this recipe from Portland's Grüner restaurant its fragrant, pleasantly spicy kick.

Recipe by Grüner, Portland, OR  
Photograph by Gentl & Hyers

### MAKES 6

### INGREDIENTS

- 1 cup sugar
- 4 tsp. crushed red pepper flakes
- ¼ tsp. kosher salt
- 2 3" pieces fresh ginger, peeled and finely chopped
- 12 lime wedges
- 6 cups soda water, divided

### PREPARATION

Combine sugar, red pepper flakes, salt, ginger, and 2 cups water in a small saucepan.

Bring to a boil, reduce heat to low, and simmer for 15 minutes.

Remove pan from heat, cover, and steep for 30 minutes.

Strain ginger syrup into a jar and chill. Fill a 12-oz. glass with ice cubes.

Add 2 Tbsp. ginger syrup, squeeze a lime wedge into glass, and top with soda water.

Stir to combine. Repeat to make 11 more sodas.



## STRAWBERRY, LEMON, & BASIL SODA

At San Francisco's Contigo, chef Brett Emerson created this muddled soda to showcase the small, sweet strawberries he finds at the farmers' market.

Recipe by Contigo, San Francisco, CA  
Photograph by Gentl & Hyers

### MAKES 1

### INGREDIENTS

2 tablespoons fresh lemon juice  
1 tablespoon raw sugar  
6 fresh basil leaves  
5 small strawberries  
(or 3 large strawberries, quartered)  
plus 1 thin slice for garnish  
1 pinch kosher salt  
 $\frac{3}{4}$  cup soda water

### PREPARATION

Combine fresh lemon juice, raw sugar, basil, whole strawberries, and salt in a pint glass.

Muddle ingredients with a muddler or the handle of a wooden spoon until sugar dissolves.

Add ice cubes and soda water and stir until chilled.

Strain into a 12-oz. glass filled with ice cubes and garnish with a strawberry slice.



## ROSÉ, BOURBON, & BLUE

For this patriotic-themed cooler, Cabell Tomlinson combines two summer favorites: sweet iced tea and sangria. “I started thinking about the Fourth of July,” she explains. “I had the red from the rosé and the blue from the blueberries.

I still needed the white, but I decided to go with that oh-so-American spirit, bourbon.” She uses orange pekoe for the tea and suggests a fruity rosé like a Spanish Rioja.

Recipe by Cabell Tomlinson, Frankies 570 Spuntino,  
New York City  
Photograph by Ashley Rodriguez

### MAKES 8

### INGREDIENTS

7 tablespoons raw sugar  
2 cups fresh blueberries, divided  
2 cups brewed unsweetened black tea  
1½ cups fruity rosé  
1 cup bourbon  
¾ cup fresh lemon juice  
8 lemon slices

### PREPARATION

Stir sugar with 7 tablespoons hot water in a small bowl until sugar is dissolved; transfer to a food processor.

Add 1½ cups blueberries to processor and purée.

Set a strainer over a large pitcher. Strain blueberry mixture, pressing on solids to extract as much liquid as possible; discard solids.

Add tea, rosé, bourbon, and lemon juice to pitcher. Refrigerate until chilled, about 2 hours.

Cut remaining ½ cup blueberries in half; add to pitcher. Fill Old Fashioned glasses with ice.

Divide cocktail among glasses. Garnish with lemon slices and serve.



## RUBEN'S COOLER NO. 2

Damon Boelte was aiming for something simple and accessible when he concocted this extremely refreshing, very British cooler. "Like a traditional Pimm's Cup, this recipe works well with other spirits, including bourbon, rum, and tequila," he says. "You have my permission to experiment." St-Germain liqueur, made from Alpine elderflowers, brings a floral note.

Recipe by Damon Boelte, Prime Meats, Brooklyn, NY  
Photograph by Ashley Rodriguez

### MAKES 8

### INGREDIENTS

2 cups thinly sliced unpeeled cucumber  
2½ cups Hendrick's Gin  
1¼ cups St-Germain liqueur  
1 cup fresh lemon juice  
1 teaspoon kosher salt  
1½ cups club soda

### PREPARATION

Line a large rimmed baking sheet with parchment paper.

Arrange cucumber slices in single layer on prepared sheet.

Freeze until solid, about 1 hour. **DO AHEAD** Can be made 2 days ahead. Cover and keep frozen.

Combine gin, liqueur, lemon juice, salt, and 2 cups ice in a large pitcher. Cover and refrigerate until chilled, about 2 hours.

Stir club soda and frozen cucumber slices into pitcher. Fill 12-ounce highball glasses with ice.

Pour cocktail into glasses and serve.



## WATERMELON SUGAR

A spicy salad of pork belly and watermelon pickle at New York City's Fatty Crab restaurant inspired bartender Philip Ward of Mayahuel to invent a liquid riff on the dish. If you're a Margarita fan, you'll love this drink, which is made with mezcal, tequila's smoky cousin. Don't mess around with the cheap stuff; look for bottles in the Del Maguey line of mezcals, including Vida de San Luis del Rio.

Recipe by Philip Ward, Mayahuel, New York, New York  
Photograph by Ashley Rodriguez

**MAKES 8**

### INGREDIENTS

1 jalapeño, halved lengthwise  
¾ cup tequila blanco  
2 cups ¾" cubes seedles watermelon  
6 tablespoons fresh lime juice  
6 tablespoons Simple Syrup  
¼ cup mezcal or gold tequila

### PREPARATION

Scrape stems, seeds, and veins from jalapeño into a small jar (reserve green flesh for another use).

Add tequila; cover and let infuse for 15 minutes.

Set a strainer over a small bowl. Pour tequila through strainer and discard solids.

Place watermelon cubes in a large pitcher. Using a muddler or potato masher, coarsely crush watermelon.

Stir in lime juice, Simple Syrup, mezcal, and jalapeño tequila. Stir in 2 cups ice. Cover and refrigerate until chilled, about 2 hours.

Fill Old Fashioned glasses with ice. Divide cocktail among glasses and serve.



## PRESCRIPTION JULEP

Growing up in Georgia, I remember punishingly humid summer days when the only relief was a cold drink. Kids got Coca-Cola. Grown-ups sipped classic Mint Juleps. These days, I favor the Prescription Julep, from a 19th-century recipe that swaps in Cognac and rye whiskey or bourbon. It's the most refreshing, complex-tasting Julep you'll ever try. How much do I love Juleps? So much that I named my daughter after one (and no, I'm not kidding).

Recipe by Andrew Knowlton  
Photograph by Romulo Yanes

### MAKES 1

### INGREDIENTS

10 mint leaves  
1 tablespoon Simple Syrup  
3 tablespoons VSOP Cognac  
2 tablespoons rye whiskey  
4 mint sprigs

### PREPARATION

Lightly muddle mint leaves and Simple Syrup in a mixing glass.

Stir in Cognac and whiskey.

Fill a Julep cup or glass with crushed ice.

Pour mixture over. Stir until frost forms on outside of cup.

Add more crushed ice to make a mound.

Garnish with mint sprigs and serve with a straw.





## SPICY GRAPEFRUIT MARGARITA

The longer the tequila is infused with the chiles,  
the hotter it gets.

Recipe by Eric Werner  
Photograph by Dean Kaufman

**MAKES 8**

### INGREDIENTS

2 cups plus 2 tablespoons tequila  
1-2 habanero chiles, halved  
Kosher salt  
6 cups fresh pink grapefruit juice

### PREPARATION

Mix tequila and chiles in a large pitcher. Let steep 3 hours, or longer if a spicier tequila is desired.

Discard chiles. **DO AHEAD** Can be made 1 month ahead. Cover; chill.

Pour enough water onto a small plate to cover.

Pour enough salt onto another small plate to cover by 1/4".

Dip rims of eight 12-ounce glasses into water, then into salt to lightly coat; fill with ice.

Add grapefruit juice to pitcher with tequila. Fill with ice; stir until cold. Divide drink among glasses.