



Cocktail Hacker Cocktail Cheat Sheet #3

<http://cocktailhacker.com/> Version 0.1 – 2009-10-16

Scofflaw: 1 1/2 oz Rye : 1 oz Dry Vermouth : 3/4 oz Lemon Juice : 1/2 oz Grenadine
Shaken – Cocktail Glass

Caipirinha: 2 oz Cachaça : 1/2 Lime (4 Wedges) : 2 tsp Sugar
Muddle – Double Old Fashioned Glass

Lemon Drop: 2 oz Citrus Vodka : 1 oz Lemon Juice : 1/2 oz Simple Syrup
Shaken – Cocktail Glass – Lemon Twist – Sugared Rim

Irish Coffee: 2 oz Irish Whiskey : 4-5 oz Hot Coffee : Demerara Syrup : Whipped Cream
Built – Coffee Mug or Glass – Top with Whipped Cream

Pisco Sour: 2 oz Pisco : 1 1/2 oz Lime Juice : 3/4 oz Simple Syrup : 1 Egg White
Shaken – Champagne Flute – Bitters on Top of Foam

Godfather: 2 oz Scotch : 1 oz Amaretto
Stirred – Rocks – Old Fashioned Glass

Godfather: 2 oz Scotch : 1 oz Amaretto : 1 oz Cream
Stirred – Rocks – Old Fashioned Glass

Godmother: 2 oz Vodka : 1 oz Amaretto
Stirred – Rocks – Old Fashioned Glass

Goddaughter: 2 oz Vodka : 1 oz Amaretto : 1 oz Cream
Stirred – Rocks – Old Fashioned Glass

Grandpappy: 2 oz Bourbon : 1 oz Amaretto
Stirred – Rocks – Old Fashioned Glass

Ward 8: 2 oz Rye : 3/4 oz Orange Juice : 3/4 oz Lemon Juice : 1/4 oz Grenadine
Shaken – Cocktail Glass

Last Word: 1 1/4 oz Gin : 1 oz Lime Juice : 1 oz Green Chartreuse : 3/4 oz Maraschino
Shaken – Cocktail Glass

Paloma: 2 oz Tequila : 1/2 oz Lime Juice : 6 oz Grapefruit Soda
Built – Collins Glass – Lime Wedge

Mint Julep: 3 oz Bourbon : 1/2 - 1 oz Minted Simple Syrup
Built – Crushed Ice – Julep Cup or Double Old Fashioned Glass – Mint Sprig

Dark & Stormy: 2 oz Dark Rum : 4 oz Ginger Beer
Built – Collins Glass – Lime Wedge