



Cocktail Hacker Cocktail Cheat Sheet #1

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Sidecar: 2 oz Brandy : 1 oz Cointreau : 1 oz Lemon Juice
Shaken – Cocktail Glass – Lemon Twist

Daiquiri: 2 oz Rum : 1 oz Lime Juice : 1/2 oz Simple Syrup
Shaken – Cocktail Glass – Lime Wedge

Jack Rose: 2 oz Applejack : 1 oz Lemon Juice : 1/2 oz Grenadine
Shaken – Cocktail Glass – Lemon Wedge

Martini: 1 oz Gordon's Gin : 1 oz Vodka : 1/2 oz Martini & Rossi Dry Vermouth
(Wunderlich Clan) Stirred – Cocktail Glass – Olives

Manhattan: 2 oz Rye : 1 oz Sweet Vermouth : 2 Dashes Angostura : 1 Dash Fee's Old Fashioned
Stirred – Cocktail Glass – Cherry

Old Fashioned: 2 oz Bourbon : 2 tsp Simple Syrup : 1 Dash Angostura : 1 Dash Fee's Old Fashioned
Built – Old Fashioned Glass – Orange Twist

Sazerac: Sugar Cube : Peychaud's : 1 tsp Water : 1 Dash Absinthe : 2 oz Rye
Built – Old Fashioned Glass – Lemon Twist

Mai Tai: 1 oz Gold Rum : 1 oz Dark Rum : 1 oz Triple Sec : 1/2 oz Lime Juice : 1/2 oz Orgeat
Shaken – Double Old Fashioned Glass – Mint Sprig, Lime Wedge, Pineapple, Cherry

Scorpion: 2 oz Light Rum : 1/2 oz Brandy : 2 oz Orange Juice : 3/4 oz Lemon Juice
1/2 oz Orgeat : 1/2 oz 151 Proof Dark Rum (Float)
Shaken – Double Old Fashioned Glass – Orange Slice, Cherry

Hurricane: 2 oz Dark Rum : 1 oz Passion Fruit Syrup : 1 oz Lemon Juice
Shaken – Collins Glass – Orange Slice, Cherry

Whiskey Sour: 2 oz Whiskey : 1 oz Lemon Juice : 1/2 oz Simple Syrup : 1 Dash Regan's Orange
1 Dash Fee's Old Fashioned (or Hess House) : 1/2 Egg White (Optional)
Shaken – Old Fashioned Glass – Lemon Twist

Navy Grog: 3/4 oz Lime Juice : 1/2 oz Grapefruit Juice : 3/4 oz Allspice Syrup : 1 oz Light Rum
1 oz Gold Rum : 1 oz Dark Rum
Shaken – Collins Glass – Orange Slice, Pineapple

Tom Collins: 2 oz Gin : 1 oz Lemon Juice : 1/2 oz Simple Syrup : Top with Soda Water
Built – Collins Glass – Lemon Twist

Negroni: 1 oz Gin : 1 oz Campari : 1 oz Sweet Vermouth : 2-3 Dashes Regan's Orange
Stirred – Cocktail Glass – Orange Twist