

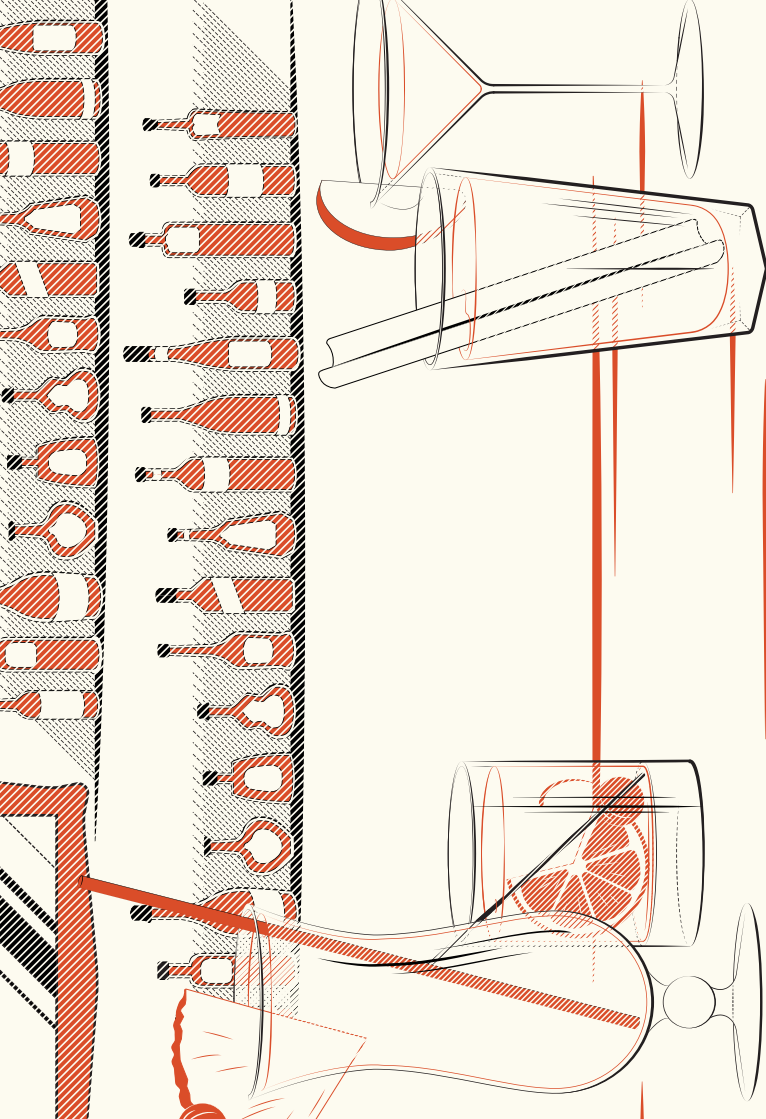
THE LITTLE BOOK OF COCKTAILS

15 OF THE FINEST COCKTAILS THAT YOU'VE ALWAYS WANTED TO MAKE,
BUT COULD NEVER QUITE REMEMBER OR BE ARSED TO GOOGLE

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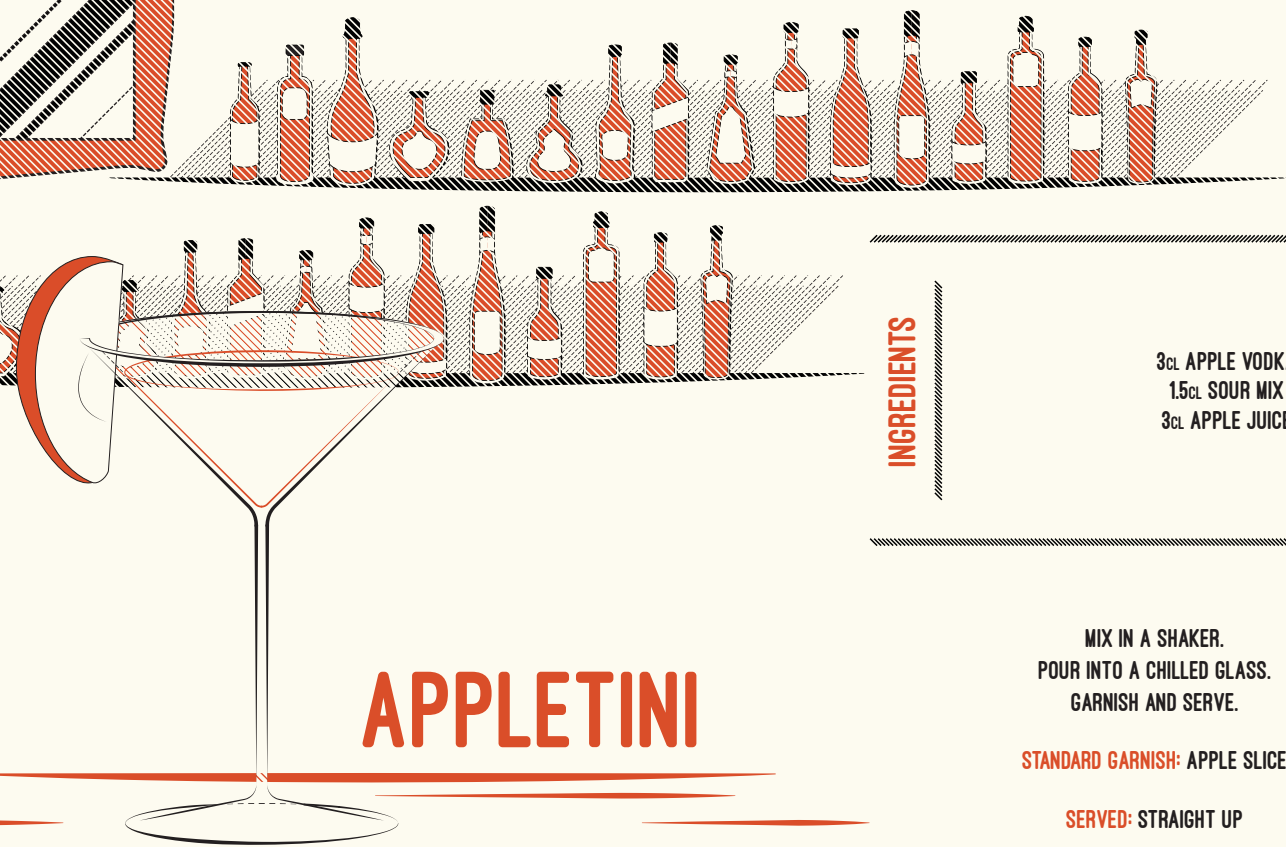
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CONTENTS

1. APPLETINI
2. BLOODY MARY
3. COSMOPOLITAN
4. DAIQUIRI
5. MAI-TAI
6. MANHATTAN
7. MARGARITA
8. MARTINI
9. MIMOSA
10. MOJITO
11. OLD FASHIONED
12. PINA COLADA
13. SEX ON THE BEACH
14. TEQUILA SUNRISE
15. ZOMBIE



APPLETINI

INGREDIENTS

3cl. APPLE VODKA
1.5cl. SOUR MIX
3cl. APPLE JUICE

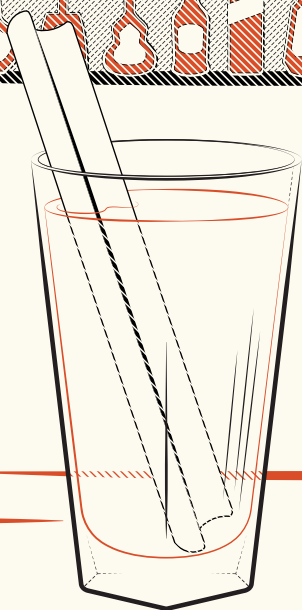
MIX IN A SHAKER.
POUR INTO A CHILLED GLASS.
GARNISH AND SERVE.

STANDARD GARNISH: APPLE SLICE

SERVED: STRAIGHT UP

METHOD

MADE FAMOUS BY
JOHN "J.D." DORIAN FROM SCRUBS



BLOODY MARY

INGREDIENTS

4.5cl VODKA
9cl TOMATO JUICE
1.5cl LEMON JUICE
2 TO 3 DASHES OF WORCESTERSHIRE SAUCE
TABASCO
CELERY SALT
PEPPER

ADD DASHES OF WORCESTERSHIRE SAUCE, TABASCO,
SALT AND PEPPER INTO HIGHBALL GLASS.
POUR ALL INGREDIENTS INTO HIGHBALL WITH ICE CUBES.
STIR GENTLY.

STANDARD GARNISH: CELERY STALK OR DILL PICKLE SPEAR

SERVED: ON THE ROCKS, POURED OVER ICE

METHOD

MADE FAMOUS BY
STERLING ARCHER WITH A HANGOVER



COSMOPOLITAN

INGREDIENTS

4cl CITRON VODKA
1.5cl COINTREAU
3cl CRANBERRY JUICE
1.5cl FRESH LIME JUICE

ADD ALL INGREDIENTS INTO COCKTAIL SHAKER FILLED WITH ICE.
SHAKE WELL AND DOUBLE STRAIN INTO A LARGE COCKTAIL GLASS.

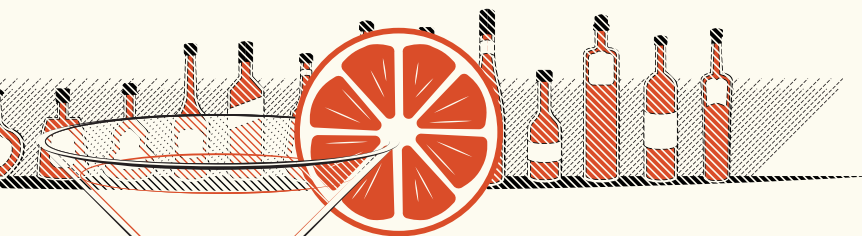
STANDARD GARNISH: LIME WEDGE, LEMON SLICE

SERVED: STRAIGHT UP, WITHOUT ICE

METHOD

MADE FAMOUS BY

CARRIE BRADSHAW FROM SEX AND THE CITY



DAIQUIRI

INGREDIENTS

4.5cl. WHITE RUM
1.5cl. SIMPLE SYRUP
2.5cl. FRESH LIME JUICE

POUR ALL INGREDIENTS INTO SHAKER WITH ICE CUBES.
SHAKE WELL.
STRAIN INTO A CHILLED COCKTAIL GLASS.

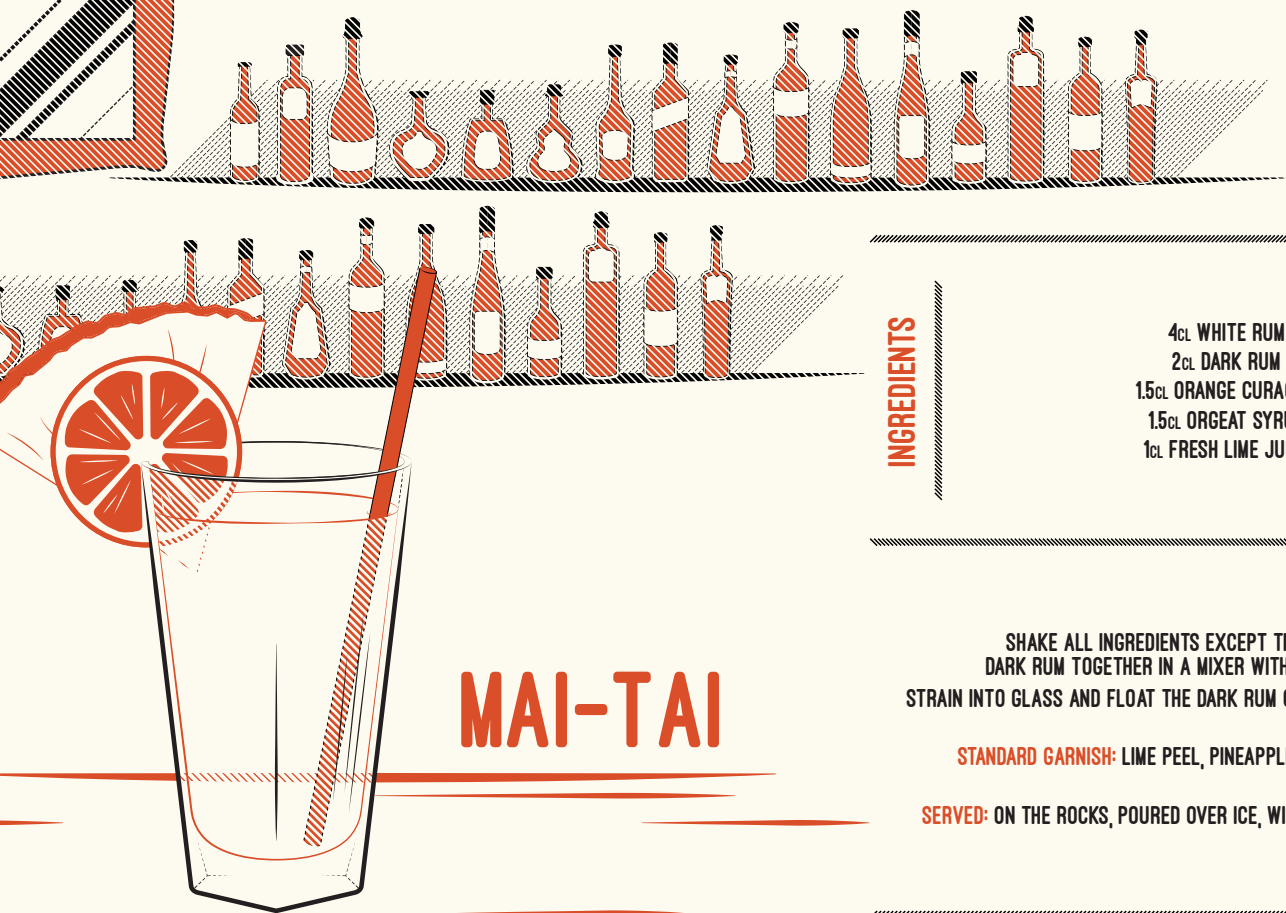
STANDARD GARNISH: HALF A LIME SLICE

SERVED: STRAIGHT UP, WITHOUT ICE

METHOD

MADE FAMOUS BY

ERNEST HEMINGWAY BEING ONE OF ITS BIGGEST FANS



MAI-TAI

INGREDIENTS

4cl. WHITE RUM
2cl. DARK RUM
1.5cl. ORANGE CURAÇAO
1.5cl. ORGEAT SYRUP
1cl. FRESH LIME JUICE

SHAKE ALL INGREDIENTS EXCEPT THE
DARK RUM TOGETHER IN A MIXER WITH ICE.
STRAIN INTO GLASS AND FLOAT THE DARK RUM ONTO THE TOP.

STANDARD GARNISH: LIME PEEL, PINEAPPLE SPEAR

SERVED: ON THE ROCKS, POURED OVER ICE, WITH A STRAW.

METHOD

MADE FAMOUS BY
ELVIS PRESLEY'S FILM BLUE HAWAII



MANHATTAN

INGREDIENTS

5cl. RYE WHISKEY
2cl. RED VERMOUTH
1 DASH ANGOSTURA BITTERS

METHOD

STIRRED OVER ICE, STRAINED INTO A CHILLED GLASS.

STANDARD GARNISH: CHERRY

SERVED: STRAIGHT UP, WITHOUT ICE

MADE FAMOUS BY

SUGAR KANE KOWALCZYK MIXING ONE UP IN A HOT WATER BOTTLE ON A TRAIN



MARGARITA

INGREDIENTS

3.5cl. TEQUILA
2cl. COINTREAU
1.5cl. FRESHLY SQUEEZED LIME JUICE

RUB THE RIM OF THE GLASS WITH THE LIME SLICE TO MAKE
THE SALT STICK TO IT.
SHAKE THE OTHER INGREDIENTS WITH ICE, THEN CAREFULLY POUR
INTO THE GLASS (TAKING CARE NOT TO DISLodge ANY SALT)

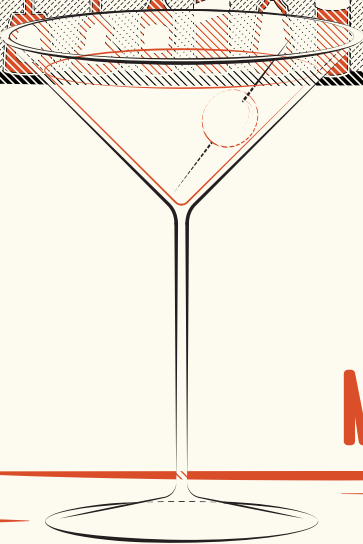
STANDARD GARNISH: LIME SLICE, SALT ON THE RIM

SERVED: ON THE ROCKS, POURED OVER ICE

METHOD

MADE FAMOUS BY

THE MARGARITAVILLE EPISODE OF SOUTH PARK



MARTINI

INGREDIENTS

6cl. GIN
1cl. DRY VERMOUTH

POUR ALL INGREDIENTS INTO MIXING GLASS WITH ICE CUBES.
STIR WELL.

STRAIN IN CHILLED MARTINI COCKTAIL GLASS.
SQUEEZE OIL FROM LEMON PEEL ONTO THE DRINK.

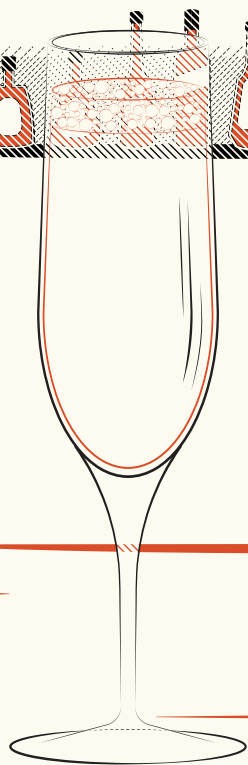
STANDARD GARNISH: OLIVE, LEMON TWIST

SERVED: STRAIGHT (OR ON THE ROCKS)

METHOD

MADE FAMOUS BY

JAMES BOND'S DRINK OF CHOICE



MIMOSA

INGREDIENTS

7.5cl CHAMPAGNE
7.5cl ORANGE JUICE, FRESH

ENSURE BOTH INGREDIENTS ARE WELL CHILLED, MIX INTO THE GLASS.

STANDARD GARNISH: CHERRIES, STRAWBERRIES, GRENADINE

SERVED: COLD

METHOD

MADE FAMOUS BY

WEDDINGS AND FIRST CLASS TRANSPORTATION AROUND THE WORLD



MOJITO

INGREDIENTS

4cl. WHITE CUBAN RUM
3cl. FRESH LIME JUICE
6 MINT SPRIGS
2 TEASPOONS WHITE SUGAR
SODA WATER

MINT SPRIGS MUDDLED WITH SUGAR AND LIME JUICE,
ADD RUM AND TOP WITH SODA WATER.
GARNISHED WITH SPRIG OF MINT LEAVES.

STANDARD GARNISH: SPRIG OF MINT, YERBA BUENA

SERVED: ON THE ROCKS, POURED OVER ICE, WITH A STRAW

METHOD

MADE FAMOUS BY

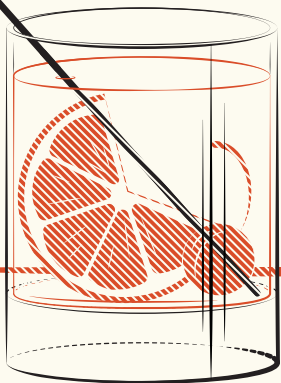
JOHNNY DEPP IN THE RUM DIARY



INGREDIENTS

4.5cl. BOURBON OR RYE WHISKEY
2 DASHES ANGOSTURA BITTERS
1 SUGAR CUBE
FEW DASHES PLAIN WATER

OLD FASHIONED



PLACE SUGAR CUBE IN OLD FASHIONED GLASS AND
SATURATE WITH BITTERS.
ADD A DASH OF PLAIN WATER. MUDDLE UNTIL DISSOLVED.
FILL THE GLASS WITH ICE CUBES AND ADD WHISKEY.
GARNISH AND SERVE.

STANDARD GARNISH: ORANGE SLICE, COCKTAIL CHERRY

SERVED: ON THE ROCKS, POURED OVER ICE

METHOD

MADE FAMOUS BY
DON DRAPER FROM MADMEN



PINA COLADA

INGREDIENTS

3CL. WHITE RUM
9CL. PINEAPPLE JUICE
3CL. COCONUT CREAM

MIX WITH CRUSHED ICE UNTIL SMOOTH.
POUR INTO CHILLED GLASS, GARNISH AND SERVE.

STANDARD GARNISH: MARASCHINO CHERRY, PINEAPPLE SLICE

SERVED: BLENDED WITH ICE (FROZEN STYLE)

METHOD

MADE FAMOUS BY
THE PINA COLADA SONG



SEX ON THE BEACH

INGREDIENTS

4 CL VODKA
2 CL PEACH SCHNAPPS
4 CL CRANBERRY JUICE
4 CL ORANGE JUICE

METHOD

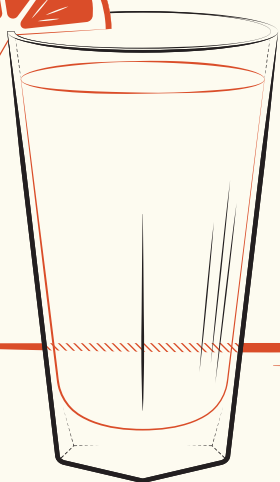
BUILD ALL INGREDIENTS IN A HIGHBALL GLASS FILLED WITH ICE.

STANDARD GARNISH: ORANGE SLICE

SERVED: ON THE ROCKS, POURED OVER ICE

MADE FAMOUS BY

TOM CRUISE RECITES A COMPOSITION ABOUT IT IN THE FILM, COCKTAIL



TEQUILA SUNRISE

INGREDIENTS

4.5cl. TEQUILA
9cl. ORANGE JUICE
1.5cl. GRENADINE

POUR THE TEQUILA AND ORANGE JUICE INTO GLASS OVER ICE.
ADD THE GRENADINE, WHICH WILL SINK TO THE BOTTOM. DO NOT STIR.
GARNISH AND SERVE.

STANDARD GARNISH: ORANGE SLICE, CHERRY

SERVED: ON THE ROCKS, POURED OVER ICE

METHOD

MADE FAMOUS BY

MICK JAGGER FROM THE ROLLING STONES



ZOMBIE

INGREDIENTS

1.5cl 151-PROOF RUM
3cl PINEAPPLE JUICE
3cl ORANGE JUICE
1.5cl APRICOT BRANDY
6cl LIGHT RUM
3cl DARK RUM
3cl LIME JUICE
1 TEASPOON OF SUGAR

MIX INGREDIENTS, OTHER THAN THE 151, IN A SHAKER WITH ICE.
POUR INTO GLASS AND TOP WITH THE HIGH-PROOF RUM.

STANDARD GARNISH: CHERRY, PINEAPPLE SLICE

SERVED: ON THE ROCKS, POURED OVER ICE

METHOD

MADE FAMOUS BY
TRAPPER FROM M*A*S*H

MEASUREMENTS

1cl = 10ml
1cl = 0.3oz

1cl = 1.7 TEASPOONS
1cl = 0.56 TABLESPOONS

ALL THE COCKTAILS WITHIN (EXCEPT APPLETINI & ZOMBIE) ARE
IBA (INTERNATIONAL BARTENDERS ASSOCIATION) OFFICIAL COCKTAILS

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