

REGULAR AND RARE-SHORT

GIMLET ON THE ROCKS

Same as Gimlet except that it is served in a 6 oz. old fashioned glass filled with cracked ice.

GLUHWEIN

1 bottle red wine
3 tablespoons sugar
2 sticks cinnamon
4 whole cloves
½ lemon, sliced
½ orange, sliced

Place sugar and ½ pint water in a saucepan over a moderate heat. Stir. When sugar has dissolved add cinnamon sticks, cloves, lemon, orange, red wine and ½ teaspoon grated nutmeg. Stir occasionally until almost boiling (gluhwein must never boil) and pour into mugs.

HOT BUTTERED RUM

Place 1 lump of sugar and a stick of cinnamon into a 6 oz. old fashioned glass.

Add 2 oz. Dark OP Rum

Fill with boiling water

Float butter on top

Leave spoon in glass when pouring hot water. Garnish with twist of lemon rind.

HOT PANTS

Created by P. Sarantos

½ oz. fresh Cream

1 oz. Tequila

½ oz. Galliano

½ oz. Grand Marnier

Drops Grenadine syrup

Dust Nutmeg.

IN THE PINK

Rinse the inside of 7 oz. glass with Angostura bitters

Shake out contents

Add 2 cubes of ice

1 oz. preferred White Spirit or Brandy

Top up with cold water

Add swizzle stick.

IRISH COFFEE

Place one sugar cube in 5 oz. stemmed glass

Add 1½ oz. Irish whisky

2 oz. hot coffee, holding spoon against glass while pouring coffee. Top up with fresh Cream or lashings of thick Cream.

LIFE SAVER

Created by Bill Schober

¾ oz. Campari

¼ oz. Vodka

½ oz. Martini & Rossi Sweet Vermouth

1 dash Lemon juice

Stir well add twist of lemon, serve on rocks in old fashioned glass.

LOVE POTION

Created by Ray Hudd

1 oz. Tequila

1 oz. Martini & Rossi Dry Vermouth

½ oz. Bols Parfait Amour

½ oz. Cointreau

Place Parfait Amour mix over ice

Tequila, Dry Vermouth and Cointreau.

Strain and pour over Parfait Amour.

Decorate with cherry on toothpick.



IRISH COFFEE