GLOSSARY OF COCKTAIL LIQUORS

AALBORG TAFFEL AQUAVIT

World-famous distillate. Alcohol content 45% Vol.

ABSINTH

Generally, a greenish-looking distillate obtained from the absinth plant (vermouth herb) and other herbs.

APPLE BRANDY OR CALVADOS

Fruit brandy distilled from apple wine.

AQUAVIT

Corn whisky with a light aroma of caraway seed.

AQUA D'ORA

Italian rosemary liqueur.

ADVOKAAT (Eau de vie)

Dutch speciality. Bols egg cognac.

AERATED WATER

Mineral water.

ALMOND SYRUP

Consisting of crushed sweet almonds and water and used in the bar as sweet almond syrup.

AMARELLA

Alcohol-free aperitif.

AMER-PICON

French name for Bitters (aperitifs)

AMERICAN RYE WHISKY

A distillate from rye mash.

ANGOSTURA BITTERS (Cusparia trifoliata).

The leached rind of the angostura tree.

ARMAGNAC

A choice French cognac.

ARRAK

Indian brandy distilled from fermented rice mash to which can be added sugar — containing plant juices.

AURUM

Italian liqueur.

BACARDI RUM

Rum distilled from pure sugar cane mash.

BANANA (Creme De)

Banana liqueur which is often used in the bar for mixing of cocktails.

BARACK

Hungarian apricot distillate which is being sold as liqueur as well as brandy.

BARDINET

Trade mark of an outstanding liqueur.

B & B

Liqueur consisting of benedictine and cognac.

BEEFEATER

A typical English spirit speciality — a corn brandy containing juniper and other aromatic substances.

BERGER

Aperitif with aniseed.

BITTERWATER

Mineral water containing magnesium.

BLACK CURRANT LIQUEUR

Liqueur of black currants suitable for mixing.

BOROVITSCHKA

A Slav name for juniper brandy.

BURBON DE LUXE

A whisky made in U.S.A.

BOTRYS

Well-known brandy from Greece.

BYRRH

Well-known French aperitif made from wine and cinchona bark extracts.

CACAO (Creme De)

Liqueur with cacao flavour, often used for mixing.

CAMPARI

Name of well-known bitters which has found wide acceptance.

CANADA DRY

Several alcohol-free beverages are known in the trade under this name.

CAPE CORSE

French aperitif.

CAPTAIN MORGAN

Well-known Jamaica rum.

CARPANO

Well-known Italian vermouth produced in two types.

CHARTREUSE

Fine liqueur, today green and yellow (formerly also white) produced 1607–1901 by Karthaeuser monks near Grenoble.