

## SHORT DRINKS

### SEX POT

*Created by Bill Schober*

1 oz. Rye whisky  
½ oz. Drambuie  
½ oz. Curacao Rouge  
½ oz. Unsweet Lime  
1 dash Bols Cherry Brandy  
Stir well, strain into cocktail glass.

### SING SING

*Created by Arthur Bowman,*

Half fill mixing glass with cracked ice  
2 oz. Scotch whisky  
1 oz. Orange Curacao liqueur  
1 oz. Martini & Rossi Sweet Vermouth  
Stir and strain into 5 oz. champagne glass. Garnish with twist of orange rind.

### SNOW DROP

*Created by Brian Davidson*

Half fill cocktail shaker with cracked ice  
2 oz. Scotch whisky  
1 oz. Benedictine liqueur  
1 oz. fresh Orange juice  
2 dashes Green Ginger wine  
Shake and strain into 5 oz. champagne glass. Garnish with twist of orange rind.

### TASMAN DEVIL

*Created by Bill Schober*

1 oz. Australian whisky  
¾ oz. Bols Green Creme de Menthe  
¼ oz. Bols Orange Curacao  
½ oz. Cream  
Shake well strain into cocktail glass  
(top up with 1 dash of Grenadine).

### TEMPTATION

Half fill mixing glass with cracked ice  
2 oz. Rye whisky  
½ oz. Dubonnet  
½ oz. Pernod  
½ oz. Bols White Curacao liqueur  
Stir well and strain into 5 oz. champagne glass. Garnish with a twist of orange rind.

### TERRA FIRMA

*Created by E.M. Maurelli*

2/3 oz. Whisky  
2/3 oz. Pear Brandy  
2/3 oz. Tia Maria  
Cherry.  
Shake and strain — Cherry on side.

### WHISKY MAC

Half fill 6 oz. old fashioned glass with cracked ice  
Add 2 oz. Scotch whisky  
1 oz. Green ginger  
Add swizzle stick and stir.

### WHISKY SOUR

Half fill cocktail shaker with cracked ice  
1½ oz. Whisky  
2 oz. pure Lemon juice  
1 oz. Sugar syrup  
Dash of egg white  
Shake and strain into stemmed 5 oz. glass. Garnish with a maraschino cherry.

### YANKY DOODLE

*Created by Bill Schober*

1½ oz. Bourbon whisky  
¾ oz. Galliano liqueur  
¼ oz. Lemon juice  
Stir well, serve on ice rocks, add twist of lemon.



BLACK & WHITE AFTER DINNER, SEX POT