

Cocktail Construction

The grandfather of the modern cocktails – Punch - was born in the 12th century or so. Beer and Wine had been around forever but was boring, and pure alcohol was too dangerous or stout to drink straight. So it was cut with water to make it drinkable and then flavored with sugar, citrus and/or spice to make it taste good. Punch comes from the hindi word for “five” referring to its chief ingredients: **Alcoholic Spirit, Water, Sugar, Citrus** and **Spice**.

1 - The Spirit

2 oz. Cognac-Style Brandy, Gin, Amber or White Rum, or Rye Whiskey

- Drink on the rocks, neat and/or with a dash of water

2 – Add Sugar

The Sling – 2 oz. Spirit + 1 tsp. sugar (or a cube) + 1 oz. water (or to taste)

The Toddy - 2 oz. Spirit + 1 tsp sugar (or a cube) + 4 oz. boiling water

3 – Add Citrus

The Simple Sour – 1.5 oz. Spirit + 1 oz. Simple Syrup + 1 oz. citrus juice

The Collins – 2 oz. Spirit + 1 tsp. Confectioner’s Sugar + 1 oz. citrus juice + 3 oz. Club Soda

- Gin = Tom Collins
- Vodka = Jack (sometimes Joe) Collins
- Rye Whiskey = Colonel Collins
- White Rum = Pedro Collins
- Brandy = Pierre Collins

4 – Add Bitters (Spice)

The Cocktail – 1.5 oz. Spirit - + 1 tsp sugar (or a cube) + 1 tsp water + 1 to 2 Dashes Aromatic Bitters

- Rye Whiskey = Old Fashioned
- White Rum = Cuban Old Fashioned

5 – Add Vermouth (Spice)

The Martini – 2.5 oz. Gin + 0.5 oz. Dry Vermouth + Dash Orange Bitters

The Manhattan - 2.5 oz. Rye Whiskey + 0.5 oz. Sweet Vermouth + Dash Orange Bitters