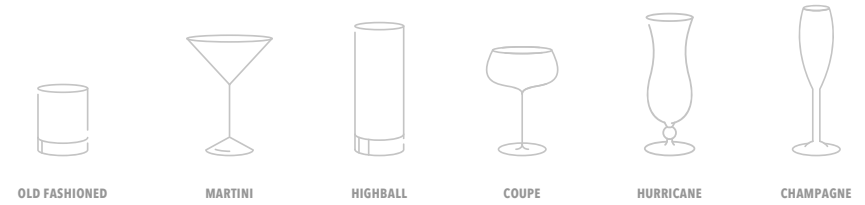

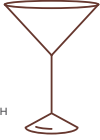









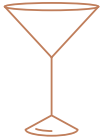




















TAXONOMY OF COCKTAILS

Ready to try a new cocktail but don't know where to start? Use this helpful chart to get you inspired. First, find your favorite cocktail. Then go adjacent to discover something new yet familiar—and enjoy!



	OLD FASHIONEDS	MARTINIS	DAISIES	SOURS	SILVERS & FLIPS
WHISKEY	<p>Old-Fashioned De Luxe 2oz Whiskey 1-2 Teaspoons Simple Syrup 2-4 Dashes Angostura Bitters</p> <p>BUILD ON ROCKS LEMON PEEL GARNISH</p> 	<p>Manhattan 2oz Whiskey 1oz Sweet Vermouth 2 Dashes Angostura Bitters</p> <p>STIR & STRAIN UP MARASCHINO CHERRY GARNISH</p> 	<p>Frisco Sour 2oz Rye .5oz Benedictine .5oz Lemon Juice</p> <p>SHAKE & STRAIN UP LEMON TWIST GARNISH</p> 	<p>Maple Leaf 2oz Bourbon .75oz Grade B Maple Syrup .75oz Lemon Juice</p> <p>SHAKE & STRAIN OVER CRUSHED ICE LEMON PEEL GARNISH</p> 	<p>Bourbon Sour 2oz Bourbon .75oz Simple Syrup .75oz Lemon Juice 1 Dash of Angostura Bitters 1 Egg White*</p> <p>SHAKE & STRAIN ONTO CUBE ICE</p> 
BRANDY & COGNAC	<p>Real Georgia Mint Julep 2oz Brandy 1 Teaspoon Simple Syrup 2-4 Dashes Peach Bitters 16 Mint Leaves, Muddled</p> <p>MUDDLE MINT, SYRUP & BITTERS, ADD BRANDY, MOUND WITH ICE & STIR</p> 	<p>Vieux Carré 1oz Rye Whiskey 1oz Cognac 1oz Sweet Vermouth .5 Teaspoon Benedictine 1 Dash each Angostura & Peychaud's Bitters</p> <p>BUILD ON ROCKS LEMON PEEL GARNISH</p> 	<p>Sidecar 1.5oz Cognac .75oz Triple Sec .75oz Lemon Juice</p> <p>SHAKE & STRAIN UP ORANGE PEEL GARNISH, SUGAR RIM</p> 	<p>Cognac French 75 1oz Cognac .5oz Simple Syrup .5oz Lemon Juice 2-3oz Champagne</p> <p>SHAKE & STRAIN, TOP WITH CHAMPAGNE LEMON PEEL GARNISH</p> 	<p>Coffee Cocktail 2oz Port Wine 1oz Brandy .25oz Simple Syrup 1 Whole Egg*</p> <p>SHAKE & STRAIN UP NUTMEG GARNISH</p> 
RUM	<p>Rum Old Fashioned 2oz Aged Rum 1-2 Teaspoons Simple Syrup 1-3 Dashes Angostura Bitters 1-3 Dashes Orange Bitters</p> <p>BUILD ON ROCKS LEMON PEEL GARNISH</p> 	<p>Palmetto 2oz Aged Rum 1oz Sweet Vermouth 1 Dash Orange Bitters</p> <p>STIR & STRAIN UP ORANGE PEEL GARNISH</p> 	<p>Rum Swizzle 2oz Aged Jamaican Rum .75oz Falernum .75oz Lime Juice 2 Dashes Angostura Bitters</p> <p>SWIZZLE OR STIR WITH CRUSHED ICE, MINT & NUTMEG GARNISH</p> 	<p>Daiquiri 2oz White Rum .5oz Simple Syrup 1oz Lime Juice</p> <p>SHAKE & STRAIN UP LIME WHEEL GARNISH</p> 	<p>September Morn 2oz White Rum .5oz Brandy .5oz Lemon or Lime Juice .5oz Grenadine 1 Egg White*</p> <p>SHAKE & STRAIN UP</p> 
TEQUILA	<p>Jalisco Old Fashioned 1.5oz Reposado Tequila 1 Teaspoon Agave Nectar 1 Dash Angostura Bitters Strip of Orange Peel with Pith, Muddled</p> <p>MUDDLE ORANGE PEEL, AGAVE & SUGAR, ADD TEQUILA TOP WITH ICE & STIR</p> 	<p>Añejo Manhattan 2oz Añejo Tequila 1oz Sweet Vermouth 2-3 Dashes Chocolate Bitters</p> <p>SHAKE & STRAIN UP</p> 	<p>Margarita 1.5oz Tequila .75oz Triple Sec .75oz Lime Juice</p> <p>SHAKE & STRAIN OVER CUBE ICE LIME GARNISH</p> 	<p>Tequila Sunrise 2oz Tequila 4oz Fresh Orange Juice .5oz Grenadine Syrup</p> <p>BUILD OVER ICE IN LAYERS ORANGE SLICE & LUXARDO CHERRY GARNISH</p> 	<p>Agave Flip 1.5oz Añejo Tequila .75oz Simple Syrup .25oz Malmsey Madeira or Sweet Marsala .25oz Grade B Maple Syrup 1 Whole Egg*</p> <p>SHAKE & STRAIN UP</p> 
GIN	<p>Pink Gin 2oz Plymouth-Style Gin 5-7 Dashes Angostura Bitters</p> <p>STIR & STRAIN NEAT OR UP LEMON PEEL GARNISH</p> 	<p>Martinez 1.5oz Old Tom-Style Gin 1.5oz Sweet Vermouth 1 Teaspoon Maraschino Liqueur</p> <p>STIR & STRAIN UP LEMON PEEL GARNISH</p> 	<p>Pegu Club 1.5oz Dry-Style Gin .5oz Triple Sec .75oz Lime Juice 2 Dashes Angostura Bitters</p> <p>SHAKE & STRAIN UP LIME WHEEL GARNISH</p> 	<p>Bee's Knees 2oz London Dry-Style Gin .75oz Honey Syrup (1:1) .75oz Lemon Juice</p> <p>SHAKE & STRAIN UP LEMON TWIST GARNISH</p> 	<p>Pink Lady 1.5oz Dry-Style Gin .5oz Grenadine .75oz Lemon Juice 1 Egg White*</p> <p>SHAKE & STRAIN UP</p> 
VODKA	<p>Caipiroska 2oz Vodka 1oz Simple Syrup Lime in Quarters</p> <p>MUDDLE LIME & SYRUP ADD CRUSHED ICE & VODKA, STIR</p> 	<p>Vodka Martini 2oz Vodka 1oz Dry Vermouth</p> <p>STIR & STRAIN UP LEMON TWIST OR OLIVE GARNISH</p> 	<p>Cosmopolitan 2oz Citron Vodka 1oz Orange Liqueur .5oz Lime Juice .5oz Cranberry Juice</p> <p>SHAKE & STRAIN UP LIME WHEEL GARNISH</p> 	<p>Strawberry Vodka Daiquiri 2oz Vodka 1oz Simple Syrup 1oz Lime Juice 5 Medium-Sized Strawberries</p> <p>BLEND WITH CRUSHED ICE</p> 	<p>Citron Fizz 2oz Citron Vodka 1oz Lemon Juice .5oz Simple Syrup 1 Egg White* 2-3oz Club Soda, to top</p> <p>SHAKE & STRAIN ONTO CUBE ICE TOP WITH CLUB SODA</p> 

*Disclaimer: Consuming raw or undercooked eggs may increase your risk of foodborne illness. 1) When using eggs in cocktails, always shake the ingredients without ice first (dry shake) to emulsify. Then add ice and shake. 2) Whenever a cocktail consists of spirits only (like the old fashioned and martinis), stir, don't shake.