



**CRAFTED COCKTAILS
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Serves: 2 People

INGREDIENTS

For the Syrup (makes
12 oz):

6 oz (by volume) sugar

6 oz water

For the Cocktails:

4 strawberries

6 basil leaves, torn into
small pieces

2 oz simple syrup

8 oz rosé

2 strawberry slices or
basil leaves, for garnish

THE BAYSHORE

DIRECTIONS

For the Syrup

- Combine the sugar and water into a small pot. Bring to a simmer over medium high heat and stir until the sugar is dissolved. Cool completely.

For the Cocktails

- Place the strawberries in a shaker with the basil. Muddle for 10 seconds, just to smash together.
- Add the rosé along with the simple syrup and shake. Divide into red wine glasses or tall glasses filled with ice.
- Garnish with strawberry slices on the rim or basil leaves.



Serves: 4 People

INGREDIENTS

4 oz Scotch

4 oz orange juice

3 oz sweet vermouth

2 oz cherry liqueur

4 maraschino cherries,
for garnish

BLOOD AND SAND

DIRECTIONS

- Combine the liquid ingredients in a shaker with ice. Shake all ingredients well until chilled and strain into a coupe.
- Garnish each cocktail with one maraschino cherry.



Serves: 4 People

INGREDIENTS

½ cup rock salt for margaritas

1 teaspoon Espelette pepper

1 teaspoon sugar

8 oz fresh watermelon juice

2 oz lime juice

2 oz orange flavored liqueur

6 oz blanco tequila

4 lime wedges and watermelon slices, for garnish

WATERMELON MARGARITA WITH ESPELETTE SALT

DIRECTIONS

- To prepare the glasses, combine the salt, Espelette, and sugar in a shallow dish. Wet the edges of a rocks glass with water, and dip into the mixture; about ¼".
- Combine the watermelon juice, lime juice, triple sec, and tequila in a shaker with ice. Shake until well chilled and strain into the seasoned rocks glasses; filled with a large cube, or smaller cubes.
- Garnish with a lime wedge and watermelon slice.



Serves: 2 People

INGREDIENTS

3 large cubes
watermelon (½ cup
juice)

¼ cup basil leaves –
roughly torn

3 lime wedges

250ml sparkling water

1 oz simple syrup
or agave

Ice cubes

VIRGIN WATERMELON MARGARITA

DIRECTIONS

- Add the cubed watermelons in a blender and blend well till you make a purée out of it.
- Sieve the purée and set it aside.
- In a shaker, add mint leaves, lime wedges and muddle the mixture till the mint leaves are nearly bruised.
- Add the watermelon juice and simple syrup to the mint-lime mixture and ice cubes. Shake well.
- Add sparkling water and stir.
- Pour the mixture into glasses, and top it off with basil, a slice of lime and a watermelon slice and lots of ice cubes.
- Serve chilled and enjoy your margarita.

THE CLEAN SWEEP

DIRECTIONS

- Combine the gin, vermouth, lemon juice, and simple syrup in a shaker with ice.
- Shake and strain into champagne flutes.
- Top each glass with champagne and serve with a lemon twist.

Serves: 4 People

INGREDIENTS

6 oz gin

2 oz vermouth

2 oz lemon juice

2 oz simple syrup

8 oz champagne

4 lemon twists, for garnish

Serves: 4 People

INGREDIENTS

4 oz espresso, chilled

6 oz vodka

4 oz coffee liqueur

2 oz crème de cacao
white

12 coffee beans,
for garnish

ESPRESSO MARTINI

DIRECTIONS

- Chill four martini glasses.
- Combine all liquid ingredients and shake over ice until chilled and frothy.
- Strain into martini glasses and garnish with 3 coffee beans per drink.



Serves: 4 People

INGREDIENTS

6 oz whiskey

6 oz lemon juice

4 oz simple syrup

4 maraschino cherries,
for garnish

CLASSIC WHISKEY SOUR

DIRECTIONS

- In a shaker, combine the whiskey, lemon juice, and simple syrup with ice. Shake well until chilled.
- Strain into rocks glasses with a large ice cube, and garnish each with a cherry.



Serves: 2 People

INGREDIENTS

8 oz celery juice (for ice cubes)

2 oz tomato juice (for ice cubes)

4 oz vodka

8 oz tomato juice

2 oz lemon juice

4 dashes hot sauce

4 dashes Worcestershire sauce

1 tablespoons prepared horseradish

¼ teaspoon coarse ground black pepper

As needed, celery salt

2 celery stalks with leaves, for garnish

2 lemon wedges, for garnish

“STUFFED” BLOODY MARY

DIRECTIONS

- Combine the celery juice, and 2 oz tomato juice. Place into silicone ice molds. Freeze the ice cubes. Freeze two high ball glasses.
- Wet the rim of each highball glass and crust the rim of each glass with celery salt. Combine the vodka, tomato juice, lemon juice, Tabasco, Worcestershire sauce, horseradish, and black pepper. Shake the mixture and pour into the seasoned glasses with the ice cubes.
- Garnish each glass with a celery stalk and a lemon wedge.



Serves: 1 Person

INGREDIENTS

1 ½ oz light rum

1 ½ oz fresh grapefruit
juice

1 oz fresh lime juice

½ oz Maraschino cherry
liqueur

½ oz simple syrup

Maraschino cherry
for garnish

HEMMINGWAY DAQUIRI

DIRECTIONS

- Combine all liquid ingredients, shake vigorously and double strain into a coupe.
- Garnish with speared cherry.



Serves: 1 Person

INGREDIENTS

2 thin slices cucumber

12 fresh rosemary leaves

2 oz gin

$\frac{3}{4}$ oz freshly squeezed
lime juice

$\frac{1}{4}$ oz simple syrup

Very thin cucumber
slice and rosemary, for
garnish

CUCUMBER GIMLET

DIRECTIONS

- Muddle cucumber and rosemary in the bottom of a cocktail shaker. Fill with ice, add gin, lime juice, and simple syrup. Shake well.
- Double-strain into chilled cocktail glass.
- Float thin cucumber slice and rosemary sprig on top of drink and serve.



Serves: 1 Person

INGREDIENTS

1.5 oz club soda

4-5 slices of muddled
cucumber

1 oz fresh lime juice

1 oz simple syrup

VIRGIN CUCUMBER GIMLET

DIRECTIONS

- Combine all ingredients and shake with ice. Serve in a rocks glass over crushed ice.
- Garnish with a rolled cucumber slice.

CONNECTICUT DERBY

DIRECTIONS

- Combine all liquid ingredients, shake and double strain into a julep cup.
- Top with crushed ice and garnish with lime and mint.

Serves: 1 Person

INGREDIENTS

1 ½ oz bourbon

1 oz fresh lime juice

½ oz simple syrup

¼ oz cognac

5 fresh mint leaves

Lime slice, for garnish

Serves: 1 Person

INGREDIENTS

2 oz vodka

1½ oz mango juice

1½ oz fresh-squeezed
lime juice

Ginger beer

Lime wheel, for garnish

Mango slice, for garnish

MANGO MULE

DIRECTIONS

- In a cocktail shaker filled with ice, combine the vodka, mango juice and lime juice. Shake until well-chilled.
- Strain into a cup mule mug filled with cracked ice. Top with ginger beer.
- Garnish with a lime wheel and a mango slice.



Serves: 1 Person

INGREDIENTS

4-5 slices jalapeño
(seeded and
stemmed)

1 oz honey syrup

1.5 oz mango purée

1.5 oz fresh lime juice

1.5 oz ginger beer

Jalapeño and cilantro,
for garnish

Ice

VIRGIN MANGO JALAPEÑO MULE

DIRECTIONS

- Muddle cucumber and honey syrup in the bottom of a cocktail shaker.
- Add the mango puree and lime juice and shake with ice vigorously.
- Strain into a copper mug. Top with ginger beer and stir.
- Garnish with jalapeño and cilantro.

THE VERY LAST WORD

DIRECTIONS

- Combine all ingredients (except for maraschino cherries), shake and double strain into a coupe.
- Garnish with a speared maraschino cherry.

Serves: 1 Person

INGREDIENTS

1 ½ oz gin

½ oz Green Chartreuse

½ oz maraschino
cherry liqueur

1 oz fresh lime juice

½ oz simple syrup

Maraschino cherries,
for garnish

Serves: 1 Person

INGREDIENTS

8 blueberries (fresh or frozen and thawed), plus more for garnish

1 oz fresh squeezed lime juice

2 teaspoons sugar

8 fresh mint leaves, plus more for garnish

2 oz white rum

Ice

1 oz club soda

Lime slice, for garnish

BLUEBERRY MOJITO

DIRECTIONS

- Add blueberries, lime juice, sugar and eight mint leaves to a cocktail shaker. Use the end of a wooden spoon or cocktail muddler to bash (or muddle) the mint into the lime juice and sugar. This releases oils from the mint, breaks up the blueberries and helps the sugar dissolve into the lime juice.
- Add rum, stir well, and then pour into a glass filled with ice, leaving about an inch of room then top with club soda.
- Garnish with extra blueberries, mint leaves, and a lime slice.



Serves: 1 Person

INGREDIENTS

1 grapefruit wedge

¼ cup fresh grapefruit juice

1 tablespoon fresh lime juice

1 teaspoon sugar

¼ cup mescal or tequila

¼ cup club soda

Kosher salt

PALOMA

DIRECTIONS

- Pour some kosher salt on a plate. Rub half of rim of a highball glass with grapefruit wedge, and dip rim of the glass in salt.
- Combine grapefruit juice, lime juice, and sugar in a shaker and shake until sugar is dissolved.
- Pour mixture into glass, stir in mescal, add ice, and top off with club soda.
- Garnish with a grapefruit wedge.



Serves: 1 Person

INGREDIENTS

6 -8 mint leaves

Handful of fresh
blueberries

(Save a mint leaf and
some blueberries to
garnish)

2 oz of lime juice

2 oz of simple syrup

Splash of club soda

VIRGIN BLUEBERRY MOJITO

DIRECTIONS

- Lightly muddle blueberries. Add all ingredients and ice in a shaker.
- Shake, then pour into a glass.
- Garnish with mint leaf and blueberries.

VIRGIN PALOMA

DIRECTIONS

- Combine lime juice, grapefruit juice and agave in a cocktail shaker and shake.
- Strain over ice into a Collins glass rimmed with salt and top with club soda.

Serves: 2 People

INGREDIENTS

1.5 oz lime juice

1 oz grapefruit juice

½ oz agave syrup

Healthy pinch of
sea salt

Club soda to top

Serves: 2 People

INGREDIENTS

3 oz honey

3 tablespoons water

3 oz agave (optional in place of honey mixture)

4 oz bourbon

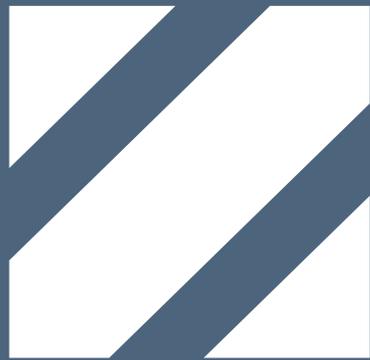
2-3 oz lemon juice

GOLD RUSH

DIRECTIONS

- Microwave the honey and water in a bowl, just until the honey is dissolved, about 30 seconds to a minute. Cool the mixture. You may use 3 oz of agave in place of the honey syrup.
- In a shaker filled with ice, combine the honey syrup, bourbon, and lemon juice. Depending on the flavor of the lemon, you may need more to make the drink balanced with acidity, but no more than 3 oz. Shake vigorously for 10 seconds.
- Strain the cocktail into rocks glasses, filled with a single large cube, or regular ice cubes.





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