

Recipe #	Name	Ingredients	Procedure	Glassware and Garnish	Alternatives and Notes
1	Absinthe Drip	50 ml Absinthe Water 2 Sugar Cubes	Using an Absinthe spoon or an Absinthe Tower, dissolve a sugar cubes into Absinthe with a slow drip.	 A classic absinthe glass with a long stem and a bulbous body.	Classic
2	Americano	50 ml Aperol 25 ml Sweet Vermouth Soda Water	Combine Aperol and vermouth over ice and stir. Strain over ice into glass, top with soda water.	 A simple rocks glass filled with ice and liquid.	Garnish with lemon peel slice.
3	Apple Cinnamon Rye Fizz	25 ml Bourbon Or Rye 25 ml Apple Cider 10 ml simple syrup one lemon Splash of Ginger Beer	Add All Wet Ingredients Over Ice In A Cocktail Shaker. Shake And Serve Over Ice In A Rocks Glass. Add Ginger Beer.	 A simple rocks glass filled with ice and liquid.	Garnish With Apple Slice.
4	Blackthorn	50 ml Irish Whiskey 20 ml Dry Vermouth 5 ml Absinthe 4-5 dashes Angostura Bitters	Combine ingredients over ice, stir thoroughly and strain into glass.	 A simple rocks glass filled with ice and liquid.	Garnish with a lemon peel twist.
5	Blinker	50 ml Rye 50 ml Grapefruit Vodka 10 ml Raspberry Liqueur	Combine ingredients over ice, stir and strain into glass.	 A simple rocks glass filled with ice and liquid.	Garnish with a raspberry.
6	Blood & Sand	50 ml Scotch one Orange 25 ml Sweet Vermouth 10 ml Tart Cherry Juice		 A simple rocks glass filled with ice and liquid.	Garnish with orange peel twist

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7	Boulevardier, The	50 ml Bourbon 15 ml Aperol 25 ml Sweet Vermouth	Combine and stir long and well with ice in a mixing glass and strain into a cocktail glass on the cube.	 <p>Lemon peel twist</p>	<p>Classic, this recipe reduces the Aperol to half of traditional, as it can be overwhelming.</p> <p>From Harry McElhone's 1927 Barflies and Cocktails.</p>
8	Burnt Orange	50 ml bourbon or whiskey, brandy or rum one Orange 2 Sugar cubes	Cut the top off an orange and hollow out the interior. Place the empty cone thus formed by the skin on top of a wineglass. Fill the cone with brandy, rum, or whiskey; then balance a piece of sugar on the prongs of a fork, set the spirit alight, and hold the sugar over the flame until it has melted into the cone. Then pierce a small hole in the bottom of the cone with a skewer. When all of the spirit has trickled into the glass, throw the cone away and drink the result.	 <p>Garnish with a sliver of orange peel</p>	Recipe from the book Convivial Dickens, Drinks of Dickens and His Times
9	Caipirinha	50 ml Cachaça 25 ml simple syrup one Lime	Juice one lime, add simple syrup and stir. Quarter half of pressed lime and place in glass. Fill glass with crushed ice , add Cachaça.	 <p>Garnish with 4 thin slices from the squeezed lime, crisscrossed on top</p>	

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10	Collins	50 ml Gin one Lemon 25 ml Simple syrup Soda Water	Combine the ingredients in a Collins glass 3/4 full of ice. Stir briefly, top with club soda or seltzer.	 Garnish with lemon peel slice.	
11	Cosmopolitan	30 ml Vodka 20 ml Orange Liqueur 30 ml Cranberry Juice 10 ml Lime Juice 25 ml simple syrup	Combine ingredients over ice in a shaker. Shake vigorously and strain into glass.	 Garnish (float) with lemon circle.	Alternatives: <ul style="list-style-type: none"> • Blueberry Juice • Pomegranate Juice • Tart Cherry Juice • Orange Juice
12	Cuba Libre	50 ml Rum Coca Cola ½ Lime	Pour rum and lime over the cube, top with Cola.	 Garnish with wedge from pressed lime.	
13	Daiquiri	50 ml Rum one Lime 25 ml simple syrup	Combine ingredients over ice and stir well. Strain into glass (up or on the cube). Shake if using muddled fruit (up or on the cube).	 Garnish with lime peel twist.	Muddle any of the following before combining ingredients, for a flavored daiquiri: <ul style="list-style-type: none"> • 3 strawberries • 6 blueberries • 5 cranberries
14	De la Louisiane	50ml Rye 20ml of Benedictine 3 dashes of Absinthe 3 dashes of Peychaud's Bitters	Combine ingredients over ice and stir. Strain into glass and garnish.	 Garnish with three cherries	Recipe courtesy of 'Famous New Orleans Drinks' - 1937.

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15	Death in the Afternoon	100 ml Champagne 15 ml Absinthe	Combine in glass over the cube, stir gently and serve.		Classic Hemingway story and drink
16	Dirty Manhattan	50 ml Rye (or Bourbon) 20 ml Sweet Vermouth 10 ml Tart Cherry Juice 4-5 dashes Fee Bros. Bitters	Combine ingredients over ice, stir and strain on the cube, or Combine ingredients in a shaker with ice. Shake and strain into glass.	 or  Garnish with lemon peel twist.	Double vermouth to soften the whiskey Double the bitters for more spice
17	Duke of Earl	50 ml Earl Gray Sage Vodka 10 ml White Vermouth 3 Dashes Lavender Bitters	Combine vodka and vermouth over ice, stir and strain into glass. Add bitters on top.	 Garnish with a half sprig of rosemary	Elements original, delicious!
18	Elements Manhattan	50 ml Copper Fox Rye 25 ml Sweet Vermouth 10 ml tart cherry juice	Combine ingredients in a shaker with ice, shake thoroughly and strain into glass.	 Garnish with lemon twist.	Elements has strong ties with Rick Wassmund of Copper Fox Distillery in West Virginia.

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19	Garden Fresh	50 ml Vodka 2 sprigs Cilantro 5-6 mint leaves 20 ml dry vermouth	Combine ingredients in a shaker with ice, shake well and strain into glass.	 No garnish.	
20	Gin & Tonic	50 ml Gin 100 ml Tonic Water one ½ lime	Squeeze lime into rocks glass, THEN place cube in the glass. Serve glass and two beakers.	 Garnish with lime peel slice.	
21	Gin and Juice	50 ml Gin 25 ml Orange Juice 3 Barspoons of tart cherry juice	Combine ingredients in a shaker of ice, shake vigorously and strain into martini glass.	 Garnish with two cherries or an orange peel slice.	Patty rates this drink high
22	Gin Gimlet	50 ml gin one lime 25 ml Simple Syrup	Combine over ice and stir well, strain into martini glass.	 Quartered slice of lime peel.	
23	Gin Rickey	50 ml Gin one lime Soda Water	Combine gin and lime juice over ice and stir, pour over ice into Collins glass, fill remainder with soda water.	 Garnish with lime peel slice.	Classic

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24	Grilled Apple Pie	50 ml Bourbon 20 ml simple syrup Cinnamon	Muddle grilled apple and cinnamon in a shaker. Add bourbon, syrup and ice, shake well and strain over the cube with an apple piece.		Invented at Elements for pie day (3/14/15)
25	Grilled Bourbon Peach	50 ml Bourbon 20 ml simple syrup Muddle Grilled Peach	Muddle peach in a shaker, add syrup, bourbon and ice, shake vigorously and strain into glass over a grilled peach.	 Garnish with a grille peach.	Invented at Elements
26	Grilled Bourbon Peach Bellini	50 ml Bourbon 20 ml simple syrup Muddle Grilled Peach Champagne	Muddle peach in a shaker, add syrup, bourbon and ice, shake vigorously and strain into glass. Top off with champagne.	 No garnish	Invented at Elements, with customer feedback.
27	Hemingway Daiquiri	50 ml Rum Juice form ½ Lime 25 ml Grapefruit Vodka	Combine ingredient over ice and stir, strain over the cube.	 Garnish with three cherries.	
28	Hendricks Martini	50 ml Hendricks Gin 20 ml dry vermouth	Combine ingredients in a tin with ice and stir. Strain into glass.	 Garnish with two cucumber slices.	Classic marriage of Hendricks and cucumber.
29	Hot Buttered Rum	50 ml Rum Tsp Butter Pinch of Cinnamon Pinch of Fresh Grated Nutmeg Half Pinch of Ground Cloves 25 ml Simple Syrup 50 ml Hot Water	Combine rum, butter, spices and simple syrup in a coffee cup, pour hot water over top and serve.	 Garnish with a cinnamon stick.	Go easy on the cloves, they will quickly over power this drink.

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30	Irish For Another	50 ml Irish Whiskey 1/2 lemon 20 ml dark agave or simple syrup 8-10 dashes Fee Bros. Barrel Aged Bitters	Combine and stir on ice. Strain on the cube.	 Garnish with lemon wedge peel (from middle).	Original, delicious!
31	Island Pirate	50 ml Rum ¼ grapefruit Blood orange	Juice grapefruit and blood orange, add ingredients into shaker and ice. Shake and strain over the cube.	 Garnish with blood orange string.	Invented at Elements as a Dealer's Choice, gained popularity. Can add a bit of simple syrup to sweeten this, but the fresh flavor has been well received.
32	Kentucky Colonel	50 ml Bourbon 2 bar spoons of Benedictine 1 bar spoon Lemon Juice	Combine ingredients over ice, stir and strain into cocktail glass	 Garnish with lemon peel twist	
33	Lavender Bee's Knees	50 ml Dry Gin (Plymouth) one lemon 20 ml Honey	Combine ingredients over ice in a shaker. Strain into glass, neat.	 Float 3 dashes of lavender bitters on top.	Elements original, delicious
34	Lemon Drop	50 ml Lemon Vodka one lemon 25 ml simple syrup	Combine over ice and stir long and well, strain into a martini glass filled	 Float 3 Dashes Lavender Bitters and a lemon twist	Original and refreshing! Top off with soda water and serve over the cube in a rocks glass for an Elements Fizz

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35	Manhattan	50 ml Rye (or Bourbon) 20 ml Sweet Vermouth 4-5 dashes Fee Bros. Bitters	Combine ingredients over ice, stir and strain on the cube, or Combine ingredients in a shaker with ice. Shake and strain into glass.	 or  Garnish with lemon peel twist.	Increase vermouth to soften the whiskey Double the bitters for more spice
36	Maple Leaf	50 ml Bourbon 2 barspoons of Lemon juice 10 ml Maple Syrup	Combine ingredients in a shaker with ice, shake thoroughly and strain into glass on the cube.		
37	Margarita	50 ml Tequila 1/2 lime 25ml Orange Liqueur	Combine ingredients over ice, stir and strain on the cube, or Combine ingredients in a shaker with ice. Shake and strain into glass.	 or  Garnish with wedge from pressed lime.	

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38	Martini	50 ml Gin 10 ml Dry Vermouth	Always stir with ice, shake only if the customer requests. Ask if they wish it up or on the cube.	 or  Garnish with skewer of 3 queen olives.	Options: <ul style="list-style-type: none"> • Dry=5 ml vermouth • Dirty=10 ml olive juice May add: <ul style="list-style-type: none"> • Orange Bitters • Hellfire Bitters • Celery Bitters
39	Milk Punch	50 ml Spirit (Bourbon, Rye or Scotch) 25 ml Simple Syrup Milk or Cream	Combine ingredients over ice in a shaker. Shake vigorously and strain on the cube.	 Garnish with cinnamon on top.	
40	Mint Julep	50 ml Bourbon 8-10 Mint Leaves (fresh or dried) 25 ml Simple Syrup	Combine ingredients in shaker with ice. Shake vigorously (breaking down oils in the mint leaves), fine strain into glass filled with crush ice.	 Garnish with two 2 mint leaves.	
41	Mojito	50 ml Rum one Lime 8-10 Mint Leaves 25 ml Simple Syrup Soda Water	Combine ingredients over ice in a shaker. Shake vigorously and strain into glass $\frac{3}{4}$ filled with ice. Top with soda water.	 Garnish with 2 mint leaves.	

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42	Mule, Cherry	50 ml Bourbon one Lime 25ml Tart Cherry Juice 20 ml Simple Syrup Ginger Beer	Muddle 4-5 cherries or combine juice and bourbon in an ice filled shaker. Add juice of one lime, shake vigorously, strain on the cube. Top with ginger beer.	 Garnish with slivers from squeezed lime.	
43	Mule, Energy	50 ml Vodka one Lime 20 ml Simple Syrup Ginger Ginger Beer	Muddle 3-4 thin slices of ginger and vodka in shaker. Add juice of one lime and simple syrup, shake well and strain on the cube. Top with ginger beer.	 Garnish with slivers from squeezed lime.	
44	Mule, Gin Gin	50 ml Gin one Lime 20 ml Simple Syrup Mint Ginger Beer	Muddle 4-5 mint leaves and vodka in shaker. Add juice of one lime and simple syrup, shake well and strain on the cube. Top with ginger beer.	 Garnish with 2 mint leaves.	
45	Mule, Moscow	50 ml Vodka one Lime 20 ml Simple Syrup Ginger Beer	Combine ingredients over ice and stir, strain onto the cube. Top off with ginger beer.	 Garnish with slivers from squeezed lime.	The Moscow Mule is not, by the way, the first silly vodka drink. That distinction belongs to the Blue Monday, first printed in the English Savoy bar book in 1930.
46	Mule, Refresh	50 ml Gin one Lime 20 ml Simple Syrup Mint Cucumber Ginger Beer	Muddle 4-5 mint leaves, 2 cucumber slice and vodka in shaker. Add juice of one lime and simple syrup, shake well and strain on the cube. Top with ginger beer.	 Garnish with 2 mint leaves.	Element original, invented when two customers were looking for cucumber vodka.
47	Mule, Silver	50 ml High West Silver one Lime 20 ml simple syrup Ginger Beer	Combine ingredients over ice and stir, strain onto the cube. Top off with ginger beer.	 Garnish with slivers from squeezed lime.	An Elements creation

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48	Navy Grog	50 ml Rum 2 barspoons Honey one ½ Lime	Combine ingredients over ice into a shaker. Shake vigorously and strain into glass.	 Garnish with Honor, Courage and Commitment.	
49	Negroni, The	50 ml Gin 15 ml Aperol 20 ml Sweet Vermouth	Combine and stir long and well with ice in a mixing glass and strain into a cocktail glass on the cube.	 Orange and lemon peel.	Classic, this recipe reduces the Aperol (or Campari) to half of traditional, as it can be overwhelming. From Harry McElhone's 1927 Barflies and Cocktails.
50	Old Fashioned	50 ml Spirit (Brandy or Whiskey) 25 ml Simple Syrup 3-4 dashed Fee Brothers Classic Bitters Soda Water (normal) or Lemon-Lime Soda (sweet)	Combine ingredients over ice, stir and strain on the cube, add splash of soda.	 Garnish with orange slice and two tart cherries	
51	Old Pal	50 ml Rye 15 ml Aperol 25 ml Sweet Vermouth	Combine and stir long and well with ice in a mixing glass and strain into a cocktail glass on the cube.	 Lemon peel twist	Twist on the Boulevardier.

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52	Peppercorn Sage Old Fashioned	50 ml. Rye 25 ml Peppercorn & Sage Infused Simple Syrup 2 Dashes Angostura Bitters 2 Dashes Orange Bitters The simple syrup: 1 cup sage 1 cup sugar 1 cup water 1/4 cup peppercorns	Combine ingredients over ice and stir. Strain into glass on the cube.	 Garnish with Orange Peel and Sage Leaf	Simple Syrup Recipe: Bring water to simmer and add sugar and peppercorns. Cook until sugar is dissolved and mixture thickens some. Add cup chopped sage leaves and remove from heat. Steep 10 minutes and allow to cool some before straining into a clean vessel for portioning.
53	Perfect Manhattan	50 ml Rye (or Bourbon) 20 ml Tawny Port 4 dashes Fee Bros. bitters	Combine ingredients over ice, stir and strain on the cube, or Combine ingredients in a shaker with ice. Shake and strain into glass.	 or  Garnish with lemon peel twist and a cherry.	30ml vermouth to soften the whiskey Double the bitters for more spice
54	Pink Gin	50 ml Gin 4-5 dashes Angostura Bitters	Combine ingredients over ice and stir. Strain into glass on the cube, or up.	 or 	

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55	Rob Roy	50 ml Scotch 20 ml Sweet Vermouth 4-5 dashes Fee Bros. Bitters	Combine ingredients over ice, stir and strain on the cube, or Combine ingredients in a shaker with ice. Shake and strain into glass.	 or  Garnish with lemon peel twist.	Double vermouth to soften the whiskey Double the bitters for more spice
56	Rye Refresher	50 ml Rye 50 ml Grapefruit Vodka ½ Lemon 10 ml Agave or Simple Syrup	Combine ingredients in a shaker over ice. Shake thoroughly and strain into glass on the cube.	 Garnish with	
57	Sazerac	50 ml Rye 25 ml Simple Syrup Absinthe Peychaud's Bitters Fee Bros. Classic Bitters	Combine rye, simple syrup, 4 dashes Peychaud's Bitters, and 2 dashes Fee Brothers Classic Bitters in a shaker with ice. Rinse glass with Absinthe, shake drink and strain into glass.	 Garnish with lemon twist or lemon string or lemon peel	
58	Scofflaw	50 ml Rye 20 ml Dry Vermouth ½ Lemon 3-4 dashes Orange Bitters 10 ml Simple Syrup		 Garnish with	
59	Sidecar	50 ml Cognac or Brandy 25 ml Cointreau 1 Lemon	Combine ingredients over ice and stir. Strain on the cube.	 Garnish with a lemon string or lemon peel slice	

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60	Singapore Sling	25 ml Gin 10 ml Tart Cherry Juice 10 ml Lime Juice 10 ml Pineapple Juice 15 ml Orange Liqueur 2 bar spoons Benedictine 5 dashes Fee Bros. Bitters	Combine ingredients over ice in shaker. Shake vigorously, strain into glass on the cube.	 Garnish with Pineapple wedge.	
61	Smash	50 ml Spirits (Rum, Whiskey, Vodka, Cachaca) 20 ml Light Agave Syrup 20 ml water 5-6 Mint Leaves	Combine ingredients in a shaker with ice. Shake very well to extract mint and strain into glass, up or on the cube.	 or 	
62	Suffering Bastard	25 ml Ounce Bourbon 25 ml Ounce Gin one Lime Juice 3 Dashes Angostura Bitters Ginger Ale	Pour ingredients over ice and stir. Strain into glass on the cube, top with ginger ale or ginger beer.	 Garnish with a sprig of mint or an orange slice.	
63	The Juicer	50 ml Lemon Vodka one Orange 25 ml Tart Cherry Juice 20 ml light Agave Syrup 3 Dashes Orange Bitters 3 Dashes Grapefruit Bitters	Combine over ice into shaker. Shake vigorously and strain into a highball glass $\frac{3}{4}$ filled with crushed ice.	 Garnish with 3 dashes Lavender Bitters, lemon peel twist.	Refreshing, cannot detect alcohol.

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64	Toddy	50 ml Spirit (Brandy, Rum, Whiskey) 25 ml Simple Syrup Hot Water	Add spirit and simple syrup in coffee cup, top with hot water. Stir gently.		
65	Tom & Jerry (Holiday Egg Cream Cocktail)	25 ml Tew Rum 25 ml Korbel Brandy 1 egg 50 ml hot Milk	Combine rum and brandy in a coupe glass. Separate egg white and yolk. Froth egg white and 20 ml milk until thick. Beat egg yolk, combine froth, yolk and 2 tablespoon powdered sugar. Pour over Rum/Brandy, fill remainder of glass with hot milk. stir lightly, garnish, and serve.	 Garnish (top) with fresh ground nutmeg.	
66	Vieux Carre	Cognac Rye Sweet Vermouth Benedictine Angostura & Peychaud's Bitters		 Garnish with lemon peel slice	classic
67	Whiskey Smash	50 ml Bourbon or Rye 25 ml Simple Syrup 30 ml Water one lemon	Quarter and muddle lemon. Add all ingredients over ice in a shaker. Shake and strain into cocktail glass with crushed ice.	 Garnish with four mint leaves	
68	Whiskey Sour	50 ml Bourbon one lemon 25 ml Simple Syrup 25 ml Cherry Juice	Combine and stir long and well with ice in a mixing glass and strain into a cocktail glass		