

Free printable recipe book

25 *Classic* Cocktails

The recipes every home bartender should know, with exact measures.
Measures in US ounces with millilitres, a QR code on every page.



Contents

Old Fashioned	03	Sidecar	16
Manhattan	04	Mai Tai	17
Dry Martini	05	Piña Colada	18
Negroni	06	Mint Julep	19
Daiquiri	07	Sazerac	20
Margarita	08	Aperol Spritz	21
Mojito	09	Espresso Martini	22
Whiskey Sour	10	Bloody Mary	23
Moscow Mule	11	Paloma	24
Cosmopolitan	12	Boulevardier	25
Gimlet	13	Last Word	26
Tom Collins	14	Pisco Sour	27
French 75	15		

HOW TO USE THIS BOOK

Every recipe makes one drink. Measure with a jigger: the numbers are tested classic specs, not guesses. Taste, then adjust sugar or citrus by a quarter ounce at a time.

BEFORE YOU START

Simple syrup is one part sugar to one part hot water, stirred until clear. Squeeze citrus fresh. Chill glasses in the freezer for ten minutes.



MY NOTES

Old Fashioned

INGREDIENTS

Angostura bitters

GARNISH: ORANGE PEEL



INGREDIENTS

COUPE

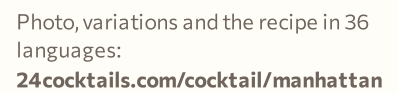
STIRRED

SERVED UP

STRONG

GARNISH: COCKTAIL CHERRY

1. Stir everything with ice until very cold.
2. Strain into a chilled coupe.
3. Garnish with a cocktail cherry.



Gin and dry vermouth stirred ice-cold; the ratio is yours to choose.

2½ oz 75 ml London dry gin
1½ oz 15 ml dry vermouth
1 dash orange bitters (optional)

STRONG

GARNISH: LEMON TWIST OR OLIVE

1. Stir with ice until very cold.
2. Strain into a chilled martini glass.
3. Garnish with a lemon twist or an olive.



Photo, variations and the recipe in 36 languages:
24cocktails.com/cocktail/dry_martini



04 / 25

Negroni

Florence, around 1919: an Americano with gin in place of soda.

INGREDIENTS

1 oz 30 ml gin

1 oz 30 ml Campari

1 oz 30 ml sweet vermouth

OLD FASHIONED

STIRRED

OVER ICE

STRONG

GARNISH: ORANGE PEEL

METHOD

1. Stir with ice until cold.
2. Strain over fresh ice.
3. Garnish with an orange peel or slice.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/negroni

MY NOTES

Cuba's classic sour, named after a beach near Santiago.

2 oz 60 ml white rum
¾ oz 22.5 ml fresh lime juice
¾ oz 22.5 ml simple syrup

MEDIUM

1. Shake hard with ice.
2. Double-strain into a chilled coupe.
3. Garnish with a lime wheel.



24cocktails.com/cocktail/daiquiri

Havana's highball of rum, lime, sugar, mint and soda.

2 oz 60 ml	white rum
¾ oz 22.5 ml	fresh lime juice
¾ oz 22.5 ml	simple syrup
8	mint leaves
2 oz 60 ml	soda water

LIGHT

1. Gently press the mint with the syrup and lime in the glass.
2. Add the rum and fill with crushed ice.
3. Top with soda, stir and garnish with a mint sprig.



24cocktails.com/cocktail/mojito

INGREDIENTS

GARNISH: DROPS OF BITTERS OR A CHERRY

The classics, explained: 24cocktails.com/academy/classics
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INGREDIENTS

COPPER MUG

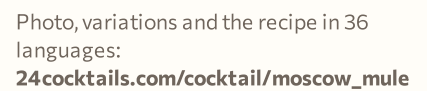
BUILT

OVER ICE

LIGHT

GARNISH: LIME WEDGE

1. Fill a copper mug with ice.
2. Add vodka and lime, top with ginger beer.
3. Stir gently and garnish with a lime wedge.



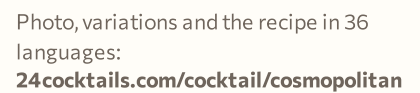


The pink classic of the 1980s and 90s.

1½ oz 45 ml	citrus vodka
½ oz 15 ml	orange liqueur
½ oz 15 ml	fresh lime juice
1 oz 30 ml	cranberry juice

MEDIUM

1. Shake everything with ice.
2. Strain into a chilled martini glass.
3. Garnish with an orange or lime twist.





Gimlet

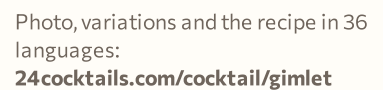
INGREDIENTS

2 oz 60 ml gin
3/4 oz 22.5 ml fresh lime juice
3/4 oz 22.5 ml simple syrup

MEDIUM

GARNISH: LIME WHEEL

1. Shake with ice.
2. Strain into a chilled coupe.
3. Garnish with a lime wheel.



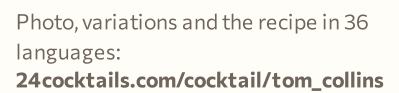


A gin sour lengthened with soda: the father of every Collins.

2 oz 60 ml	gin
¾ oz 22.5 ml	fresh lemon juice
½ oz 15 ml	simple syrup
2 oz 60 ml	soda water

LIGHT

1. Shake gin, lemon and syrup with ice.
2. Strain into an ice-filled Collins glass.
3. Top with soda; garnish with lemon and a cherry.



Named after a French field gun of the First World War.

1 oz	30 ml	gin
1½ oz	15 ml	fresh lemon juice
1½ oz	15 ml	simple syrup
3 oz	90 ml	Champagne or dry sparkling wine

SHAKEN

MEDIUM

METHOD

1. Shake gin, lemon and syrup with ice.
2. Strain into a flute.
3. Top with Champagne; garnish with a lemon twist.



24cocktails.com/cocktail/french_75

MY NOTES



15 / 25

Mai Tai

Trader Vic's 1944 recipe; maita'i means 'good' in Tahitian.

INGREDIENTS

2 oz 60 ml	aged rum
3/4 oz 22.5 ml	fresh lime juice
1/2 oz 15 ml	orange curaçao
1/2 oz 15 ml	orgeat (almond syrup)
1/4 oz 7.5 ml	simple syrup

DOUBLE ROCKS

SHAKEN

CRUSHED ICE

STRONG

GARNISH: MINT SPRIG, LIME SHELL

METHOD

1. Shake everything with crushed ice.
2. Pour, unstrained, into a double rocks glass.
3. Garnish with a mint sprig and a spent lime shell.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/mai_tai

MY NOTES



18 / 25

Sazerac

New Orleans' own, from the 1800s.

INGREDIENTS

2 oz 60 ml rye whiskey
¼ oz 7.5 ml simple syrup
3 dashes Peychaud's bitters
1 tsp 5 ml absinthe, to rinse

OLD FASHIONED

STIRRED

SERVED UP

STRONG

GARNISH: LEMON PEEL, DISCARDED

METHOD

1. Rinse a chilled rocks glass with absinthe; pour out the excess.
2. Stir rye, syrup and bitters with ice.
3. Strain into the glass, no ice; twist a lemon peel over it and discard.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/sazerac

MY NOTES



The Venetian aperitivo: three, two, one.

3 oz 90 ml prosecco
2 oz 60 ml Aperol
1 oz 30 ml soda water

LIGHT

1. Fill a wine glass with ice.
2. Pour prosecco, then Aperol, then soda.
3. Stir gently; garnish with an orange slice.



Espresso Martini

GARNISH: 3 COFFEE BEANS

1. Shake very hard with ice for a thick crema.
2. Double-strain into a chilled glass.
3. Float three coffee beans.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/espresso_martini

MY NOTES

The Negroni's whiskey cousin, from 1920s Paris.

1½ oz 45 ml bourbon
1 oz 30 ml Campari
1 oz 30 ml sweet vermouth

STRONG

METHOD

- 

MY NOTES

INGREDIENTS

COUPE

SHAKEN

SERVED UP

STRONG

GARNISH: NONE



METHOD

1. Shake everything with ice.
2. Double-strain into a chilled coupe.
3. No garnish needed (a cherry is fine).



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/last_word

MY NOTES



25 / 25

Pisco Sour

The pride of Peru and Chile alike.

INGREDIENTS

2 oz 60 ml	pisco
1 oz 30 ml	fresh lime juice
3/4 oz 22.5 ml	simple syrup
1 30 ml	egg white

SOUR GLASS

SHAKEN

SERVED UP

MEDIUM

GARNISH: ANGOSTURA DROPS

METHOD

1. Shake once without ice to whip the egg white.
2. Shake again hard with ice.
3. Strain into the glass; dot the foam with three drops of bitters.



Photo, variations and the recipe in 36 languages:
24cocktails.com/cocktail/pisco_sour

MY NOTES

Keep Mixing

THE HOME BAR IN FIVE BOTTLES

- Bourbon or rye
- London dry gin
- White rum
- Blanco tequila
- Sweet vermouth and Campari

TOOLS

- Shaker tins and a strainer
- Double jigger (1 oz / 2 oz)
- Bar spoon and mixing glass
- Citrus press, peeler

MORE FREE PRINTABLES

- Basic bartending cheat sheet
- Types of cocktail glasses chart
- Party and holiday menus
- 24cocktails.com/printables

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