

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.



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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.



01 / 25

Old Fashioned

The original cocktail of the 1800s: spirit, sugar, water and bitters.

INGREDIENTS

2 oz 60 ml bourbon or rye whiskey

1/4 oz 7.5 ml simple syrup

2 dashes Angostura bitters

OLD FASHIONED

STIRRED

ON A LARGE CUBE

STRONG

GARNISH: ORANGE PEEL

METHOD

1. Stir whiskey, syrup and bitters with ice for 20–30 seconds.
2. Strain over a large ice cube.
3. Twist an orange peel over the glass and drop it in.



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

MY NOTES



New York, 1870s–80s; rye was the original whiskey.

2 oz 60 ml	rye whiskey
1 oz 30 ml	sweet vermouth
2 dashes	Angostura bitters

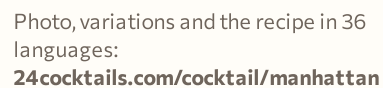
STIRRED

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.



MY NOTES



03 / 25

Dry Martini

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

INGREDIENTS

2½ oz 75 ml

London dry gin

1/2 oz 15 ml

dry vermou

1 dash

orange bitters (optional)

MARTINI

STIRRED

SERVED UP

STRONG

GARNISH: LEMON TWIST OR OLIVE

METHOD

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

MY NOTES



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

05 / 25

Daiquiri

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

INGREDIENTS

2 oz 60 ml white rum

3/4 oz 22.5 ml fresh lime juice

3/4 oz 22.5 ml simple syrup

COUPE

SHAKEN

SERVED UP

MEDIUM

GARNISH: LIME WHEEL



METHOD

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



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/daiquiri

MY NOTES



06 / 25

Margarita

Tequila's signature sour; the salt rim is traditional, not compulsory.

INGREDIENTS

2 oz 60 ml blanco tequila

1 oz 30 ml fresh lime juice

3/4 oz 22.5 ml orange liqueur

MARGARITA GLASS

SHAKEN

UP OR ON ICE

MEDIUM

GARNISH: LIME WHEEL

METHOD

1. Salt half the rim of the glass (optional).
2. Shake everything with ice.
3. Strain into the glass, straight up or over fresh ice.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/margarita

MY NOTES



07 / 25

Mojito

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

INGREDIENTS

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

HIGHBALL

BUILT

CRUSHED ICE

LIGHT

GARNISH: MINT SPRIG

METHOD

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.



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

MY NOTES

Whiskey Sour

Whiskey, lemon and sugar; egg white makes it silky.

INGREDIENTS

2 oz 60 ml	bourbon
3/4 oz 22.5 ml	fresh lemon juice
3/4 oz 22.5 ml	simple syrup
1/2 oz 15 ml	egg white (optional)

OLD FASHIONED

SHAKEN

OVER ICE

MEDIUM

GARNISH: DROPS OF BITTERS OR A CHERRY

METHOD

1. With egg white, shake once without ice first.
2. Shake again hard with ice.
3. Strain over fresh ice; dot the foam with bitters.

MY NOTES



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



09 / 25

Moscow Mule

1940s Los Angeles: created to sell vodka and ginger beer, in a copper mug.

INGREDIENTS

2 oz 60 ml vodka

1/2 oz 15 ml fresh lime juice

4 oz 120 ml ginger beer

COPPER MUG

BUILT

OVER ICE

LIGHT

GARNISH: LIME WEDGE

METHOD

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.



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

MY NOTES



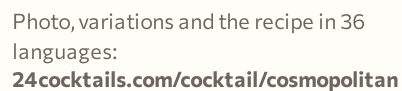
The pink classic of the 1980s and 90s.

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

GARNISH: ORANGE TWIST

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





Gin and lime, with roots in the Royal Navy's lime ration.

2 oz 60 ml gin
¾ oz 22.5 ml fresh lime juice
¾ oz 22.5 ml simple syrup

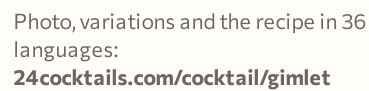
SHAKEN

SERVED UP

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

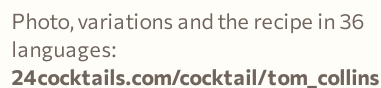
SHAKEN

OVER ICE

LIGHT

GARNISH: LEMON WHEEL, CHERRY

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.



MY NOTES



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

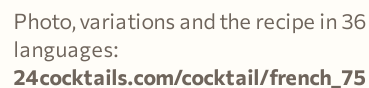
1 oz 30 ml	gin
1/2 oz 15 ml	fresh lemon juice
1/2 oz 15 ml	simple syrup
3 oz 90 ml	Champagne or dry sparkling wine

SHAKEN

MEDIUM

GARNISH: LEMON TWIST

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





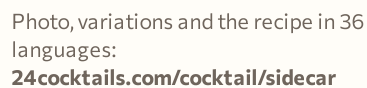
A Cognac sour from the 1920s, claimed by both Paris and London.

2 oz 60 ml	Cognac
¾ oz 22.5 ml	orange liqueur
¾ oz 22.5 ml	fresh lemon juice

STRONG

GARNISH: ORANGE PEEL

1. Sugar half the rim of a coupe (optional).
2. Shake everything with ice.
3. Strain into the coupe; garnish with an orange peel.





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

INGREDIENTS

white rum

cream of coconut

pineapple juice

BLENDED

BLEND WITH ICE

LIGHT

GARNISH: PINEAPPLE WEDGE, CHERRY

METHOD

1. Blend with a cup of ice until smooth (or shake hard with ice).
2. Pour into the glass.
3. Garnish with a pineapple wedge and a cherry.



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

MY NOTES



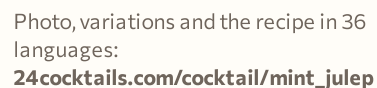
The drink of the Kentucky Derby.

2½ oz 75 ml bourbon
½ oz 15 ml simple syrup
8 mint leaves

STRONG

GARNISH: MINT BOUQUET

1. Gently press the mint with the syrup in the cup.
2. Add bourbon, pack with crushed ice and stir until the cup frosts.
3. Crown with more ice and a bunch of mint.



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

24cocktails.com/cocktail/sazerac

MY NOTES



19 / 25

Aperol Spritz

The Venetian aperitivo: three, two, one.

INGREDIENTS

3 oz 90 ml prosecco

2 oz 60 ml Aperol

1 oz 30 ml soda water

WHITE WINE GLASS

BUILT

OVER ICE

LIGHT

GARNISH: ORANGE SLICE

METHOD

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



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/aperol_spritz_aperitivo_spritz

MY NOTES



20 / 25

Espresso Martini

Created in 1980s London by Dick Bradsell.

INGREDIENTS

1½ oz 45 ml	vodka
1 oz 30 ml	fresh espresso, cooled
¾ oz 22.5 ml	coffee liqueur
¼ oz 7.5 ml	simple syrup (optional)

MARTINI

SHAKEN

SERVED UP

MEDIUM

GARNISH: 3 COFFEE BEANS

METHOD

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

INGREDIENTS

HIGHBALL

BUILT

OVER ICE

LIGHT

GARNISH: CELERY STALK, LEMON WEDGE

1. Stir everything gently with ice (or roll between two tins).
2. Strain into an ice-filled glass.
3. Garnish with a celery stalk and a lemon wedge.



Photo, variations and the recipe in 36 languages:

24cocktails.com/cocktail/bloody_mary

MY NOTES

INGREDIENTS

HIGHBALL

BUILT

OVER ICE

LIGHT

GARNISH: GRAPEFRUIT OR LIME WEDGE



METHOD

1. Salt the rim (optional) and fill the glass with ice.
2. Add tequila, lime and a pinch of salt.
3. Top with grapefruit soda and stir.



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

MY NOTES



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

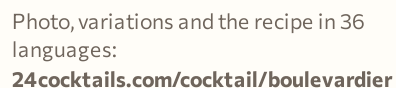
1½ oz 45 ml bourbon
1 oz 30 ml Campari
1 oz 30 ml sweet vermouth

STIRRED

STRONG

GARNISH: ORANGE PEEL

1. Stir with ice until cold.
2. Strain over fresh ice or into a chilled coupe.
3. Garnish with an orange peel.





24 / 25

Last Word

An equal-parts sour from the Prohibition-era Detroit Athletic Club.

INGREDIENTS

3/4 oz 22.5 ml	gin
3/4 oz 22.5 ml	green Chartreuse
3/4 oz 22.5 ml	maraschino liqueur
3/4 oz 22.5 ml	fresh lime juice

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

The pride of Peru and Chile alike.

GARNISH: ANGOSTURA DROPS

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
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