

Cocktail Trivia Quiz

Thirty questions in three rounds: where the classics were born, what goes on behind the bar, and who drank what on page and screen. Read them aloud, or hand out the pages and a pencil per team. The answers, and the stories behind them, are on page 3.



HOW TO PLAY

Teams of two to four. One quizmaster reads; the teams whisper and write a, b, c or d.

One point a question, thirty in all. No phones.

Mark after each round with the key on page 3, and read the stories aloud: they are half the fun.

Tiebreaker: in what year did Prohibition end in the United States? Closest guess wins.

Put water and a zero-proof pitcher on the table: clear heads win quizzes.

ROUND 1 · WHERE THE CLASSICS COME FROM

Birthplaces, inventors and the meaning of the names.

- 1 The Daiquiri takes its name from...
 - a) a type of lime
 - b) a Havana bartender
 - c) a beach in eastern Cuba
 - d) a Spanish ship
- 2 Legend has it a count in Florence asked for gin in place of the soda in his Americano. Which drink was born?
 - a) Boulevardier
 - b) Martinez
 - c) Bronx
 - d) Negroni
- 3 In 2008 Louisiana lawmakers made the Sazerac the official cocktail of which city?
 - a) New Orleans
 - b) Baton Rouge
 - c) Lafayette
 - d) Shreveport
- 4 The Bellini, white peach and Prosecco, was created at Harry's Bar in...
 - a) Rome
 - b) Venice
 - c) Milan
 - d) Paris
- 5 The Singapore Sling is credited to a bartender at which Singapore hotel?
 - a) The Fullerton
 - b) Goodwood Park
 - c) Raffles
 - d) Marina Bay Sands
- 6 Which island made the Piña Colada its official drink in 1978?
 - a) Puerto Rico
 - b) Cuba
 - c) Jamaica
 - d) Barbados
- 7 Mai Tai comes from a Tahitian word meaning...
 - a) sunset
 - b) strong
 - c) good
 - d) friend
- 8 Margarita is the Spanish word for which flower?
 - a) rose
 - b) lily
 - c) orchid
 - d) daisy
- 9 The first printed definition of a "cocktail", in 1806, named spirits, sugar, water and...
 - a) lemon
 - b) bitters
 - c) mint
 - d) soda
- 10 Sbagliato, as in Negroni Sbagliato, is Italian for...
 - a) sparkling
 - b) little
 - c) mistaken
 - d) bitter

SCOREBOARD

TEAM	ROUND 1	ROUND 2	ROUND 3	TOTAL	TIEBREAKER GUESS

Behind the Bar, and on the Screen

ROUND 2 · BEHIND THE BAR

Spirits, syrups, glasses and the words bartenders use.

- 11 Cachaça, the spirit in a Caipirinha, is distilled from...
a) fresh sugarcane juice b) molasses
c) agave d) cassava
- 12 Orgeat, the syrup in a Mai Tai, tastes of...
a) coconut b) almond
c) vanilla d) passion fruit
- 13 Real grenadine is made from...
a) cherries b) raspberries
c) cranberries d) pomegranates
- 14 How much tea is in a Long Island Iced Tea?
a) none at all b) a splash of black tea
c) a cup of iced tea d) a green tea syrup
- 15 Which drink is traditionally served in a copper mug?
a) Mint Julep b) Moscow Mule
c) Hot Toddy d) Dark 'n' Stormy
- 16 The Hurricane of Pat O'Brien's in New Orleans is named for its glass, shaped like a...
a) hurricane lamp b) storm cloud
c) tornado d) seashell
- 17 A Gibson is a Martini garnished with...
a) an olive b) a lemon twist
c) a cocktail onion d) a cherry
- 18 What is a "dry shake"?
a) shaking with dry vermouth b) shaking without juice
c) chilling an empty shaker d) shaking without ice
- 19 A drink served "up" is...
a) poured over ice b) chilled, then strained, no ice
c) at room temperature d) topped with soda
- 20 Which strainer has a coiled spring around its rim?
a) julep strainer b) fine-mesh strainer
c) Hawthorne strainer d) slotted spoon

ROUND 3 · FAMOUS DRINKERS, BOOKS AND FILMS

Spies, detectives, novelists and the bartenders who served them.

- 21 In which Ian Fleming novel does James Bond invent the Vesper?
a) Dr. No b) Goldfinger
c) Casino Royale d) Moonraker
- 22 What does the Dude drink in The Big Lebowski?
a) Black Russian b) White Russian
c) Moscow Mule d) Screwdriver
- 23 Which TV series made the Cosmopolitan a star?
a) Friends b) Seinfeld
c) Frasier d) Sex and the City
- 24 In Some Like It Hot (1959), what does the band mix in a hot-water bottle on the night train?
a) Manhattans b) Martinis
c) Old Fashioneds d) Whiskey Sours
- 25 At El Floridita in Havana, Ernest Hemingway drank a double, sugarless version of...
a) the Mojito b) the Cuba Libre
c) the Piña Colada d) the Daiquiri
- 26 Ada Coleman of the Savoy's American Bar created which mix of gin, sweet vermouth and Fernet-Branca?
a) Hanky Panky b) Bee's Knees
c) White Lady d) Corpse Reviver
- 27 Who wrote the first American bartender's guide, published in 1862?
a) Harry Craddock b) Trader Vic
c) Don the Beachcomber d) Jerry Thomas
- 28 The small Nick & Nora glass is named after the detectives of which film?
a) The Thin Man b) The Maltese Falcon
c) Casablanca d) Breakfast at Tiffany's
- 29 Don the Beachcomber limited his guests to two of which drink?
a) Mai Tai b) Zombie
c) Navy Grog d) Scorpion
- 30 The Espresso Martini is credited to which London bartender?
a) Harry Craddock b) Salvatore Calabrese
c) Dick Bradsell d) Peter Dorelli

Answers, and the Stories Behind Them

Read each story aloud as you mark: it settles arguments. **Tiebreaker:** 1933. On December 5, Utah became the 36th state to ratify the 21st Amendment.

1c A beach. Daiquirí is a beach and iron-mining district near Santiago de Cuba; American engineers at the mines are credited with the drink.

3a New Orleans. It was first proposed as the state cocktail; the city got it instead. Rye, sugar, Peychaud's bitters, an absinthe rinse.

5c Raffles. Ngiam Tong Boon, a bartender at the hotel, created it some time before 1915.

7c Good. Trader Vic said a Tahitian friend tasted his new drink in 1944 and cried "Maita'i roa ae!": out of this world.

9b Bitters. A newspaper in Hudson, New York, printed it on May 13, 1806: that date is now World Cocktail Day.

11a Fresh sugarcane juice. Most rum starts from molasses; Brazil's cachaça from the juice of freshly pressed cane.

13d Pomegranates. Grenade is the French word for pomegranate.

15b Moscow Mule. Vodka, ginger beer and lime over ice, in the mug that became its trademark.

17c A cocktail onion. Small pickled onions take the place of the olive or the twist.

19b Chilled and strained, no ice. Shaken or stirred with ice, then strained into a stemmed glass. "Neat" means room temperature, straight from the bottle.

21c Casino Royale (1953). Gin, vodka and Kina Lillet, shaken, and named after Vesper Lynd.

23d Sex and the City. Carrie and her friends ordered them through the show's run, 1998 to 2004.

25d The Daiquiri. The Papa Doble: rum, lime, grapefruit and a few drops of maraschino.

27d Jerry Thomas. "Professor" Thomas was famous for the Blue Blazer, flaming whisky poured between two mugs.

29b Zombie. Three rums, first poured in Hollywood in 1934.

2d Negroni. The story names Count Camillo Negroni and the bartender Fosco Scarselli at Caffè Casoni, around 1919.

4b Venice. Giuseppe Cipriani named it after the Venetian painter Giovanni Bellini, for its pink glow.

6a Puerto Rico. Two places in San Juan, a hotel bar and a restaurant, both claim the first one.

8d Daisy. The Daisy is also an old family of sours, sweetened with a liqueur or syrup.

10c Mistaken. At Bar Basso in Milan, sparkling wine went in where the gin should have been.

12b Almond. It is almond syrup, often scented with orange flower water or rose water.

14a None. Vodka, gin, rum, tequila, orange liqueur and lemon, with a splash of cola for the color.

16a Hurricane lamp. Tall and curvy like the glass chimney of an oil lamp; inside, rum and passion fruit.

18d Shaking without ice. It whips egg white into foam; a second shake with ice chills the drink.

20c Hawthorne strainer. The spring holds back the ice; a julep strainer is a perforated bowl.

22b White Russian. Vodka, coffee liqueur and cream over ice; he calls it a Caucasian.

24a Manhattans. Marilyn Monroe's Sugar Kane chips the ice, and the drinks go round in paper cups.

26a Hanky Panky. She made it for the actor Sir Charles Hawtrey, who called it "the real hanky-panky".

28a The Thin Man (1934). The bartender Dale DeGroff brought the glass back in the late 1980s.

30c Dick Bradsell. He first served it in the 1980s, as the Vodka Espresso.

WHAT YOUR SCORE SAYS

POINTS	YOU ARE
27–30	Head bartender. You could run the bar tonight.
20–26	Bartender. Trusted with the shaker.
12–19	Barback. Fetch the ice; promotion is near.
0–11	Guest of honor. Someone else mixes tonight.

MIX THE ANSWERS



Negroni OLD FASHIONED · STIRRED
1 oz gin · 1 oz Campari · 1 oz sweet vermouth



Daiquiri COUPE · SHAKEN
2 oz white rum · ¾ oz fresh lime juice · ¾ oz simple syrup



Manhattan COUPE · STIRRED
2 oz rye whiskey · 1 oz sweet vermouth · 2 dashes Angostura bitters