

Printable Cocktail Recipe Cards

Eight classics on 4 × 6 cards, with room for your notes.



THE CARDS

01 Old Fashioned

bourbon • sugar • aromatic bitters • orange peel

02 Margarita

blanco tequila • lime • orange liqueur • salt rim

03 Negroni

gin • Campari • sweet vermouth • orange

04 Daiquiri

white rum • fresh lime • sugar

05 Dry Martini

gin • dry vermouth • lemon twist or olive

06 Whiskey Sour

bourbon • lemon • sugar • egg white

07 Mojito

white rum • mint • lime • sugar • soda

08 Espresso Martini

vodka • fresh espresso • coffee liqueur

HOW TO PRINT

Print on **card stock** (65–110 lb, 176–300 g/m²), at **100% / actual size**.

Cut along the dashed lines: each card is **6 × 4 inches** and fits a standard recipe box.

The QR code on every card opens the full recipe, with photos, in 36 languages.

The last page holds blank cards for your own recipes.

THE CLASSICS • 1 OF 8

Old Fashioned

OLD FASHIONED • STIRRED • ON A LARGE CUBE



2 oz 60 ml bourbon or rye whiskey
¼ oz 7.5 ml simple syrup
2 dashes Angostura bitters

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.

MY NOTES

Garnish: orange peel



FULL RECIPE

THE CLASSICS • 2 OF 8

Margarita

MARGARITA GLASS • SHAKEN • UP OR ON ICE



2 oz 60 ml blanco tequila
1 oz 30 ml fresh lime juice
¾ oz 22.5 ml orange liqueur

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.

MY NOTES

Garnish: lime wheel



FULL RECIPE

THE CLASSICS • 3 OF 8

Negroni

OLD FASHIONED • STIRRED • OVER ICE



1 oz 30 ml gin
1 oz 30 ml Campari
1 oz 30 ml sweet vermouth

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

MY NOTES

Garnish: orange peel



FULL RECIPE

THE CLASSICS • 4 OF 8

Daiquiri

COUPE • SHAKEN • SERVED UP



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

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

MY NOTES

Garnish: lime wheel



FULL RECIPE

THE CLASSICS • 5 OF 8

Dry Martini

MARTINI • STIRRED • SERVED UP



2½ oz 75 ml London dry gin
½ oz 15 ml dry vermouth
1 dash orange bitters (optional)

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

MY NOTES

Garnish: lemon twist or olive



FULL RECIPE

THE CLASSICS • 6 OF 8

Whiskey Sour

OLD FASHIONED • SHAKEN • OVER ICE



2 oz 60 ml bourbon
¾ oz 22.5 ml fresh lemon juice
¾ oz 22.5 ml simple syrup
½ oz 15 ml egg white (optional)

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

Garnish: drops of bitters or a cherry



FULL RECIPE

THE CLASSICS • 7 OF 8

Mojito

HIGHBALL • BUILT • CRUSHED ICE



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

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.

MY NOTES

Garnish: mint sprig



FULL RECIPE

THE CLASSICS • 8 OF 8

Espresso Martini

MARTINI • SHAKEN • SERVED UP



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)

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

MY NOTES

Garnish: 3 coffee beans



FULL RECIPE

DRINK	INGREDIENTS
GLASS • METHOD	
	METHOD
GARNISH	
NOTES	

DRINK	INGREDIENTS
GLASS • METHOD	
	METHOD
GARNISH	
NOTES	