

50 Savoy Cocktails

Fifty recipes from the most famous bar book of the Jazz Age, in modern measures, each beside the proportions it was printed with in 1930.



THE BOOK

In 1930 Harry Craddock, head bartender of the American Bar at London's Savoy Hotel, published **The Savoy Cocktail Book**: some 750 recipes, many of them carried across the Atlantic by bartenders who had left America when Prohibition closed its bars.

It wrote drinks as fractions of a glass — $\frac{1}{2}$ gin, $\frac{1}{4}$ vermouth — and it is still in print. Several classics here, the Angel Face and the Corpse Reviver No. 2 among them, are best known from its pages.

FROM FRACTIONS TO OUNCES

Each fraction is taken of a 3 oz (90 ml) drink: $\frac{1}{2}$ is $1\frac{1}{2}$ oz, $\frac{1}{3}$ is 1 oz, $\frac{1}{4}$ is $\frac{3}{4}$ oz. “The juice of $\frac{1}{2}$ lemon” is $\frac{3}{4}$ oz, “1 glass” of a spirit is 2 oz. Batches for six are cut down to one drink.

Kina Lillet, Amer Picon and the apricot “brandy” of 1930 are long gone or changed: each card names what stands in today.

THE 1930 PROPORTIONS

The last two pages give every drink as the book printed it, for those who want to mix it the old way.

Abbey to Alaska

Abbey

COUPE · SHAKEN · SERVED UP

MEDIUM

1½ oz 45 ml	gin
¾ oz 22.5 ml	Lillet Blanc or Cocchi Americano
¾ oz 22.5 ml	fresh orange juice
1 dash	Angostura bitters

1. Shake everything hard with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

Kina Lillet is no longer made; Lillet Blanc or Cocchi Americano stands in.



Garnish: orange twist

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Adonis

COUPE · STIRRED · SERVED UP

LIGHT

2 oz 60 ml	dry sherry (fino or amontillado)
1 oz 30 ml	sweet vermouth
1 dash	orange bitters

1. Stir everything with ice until cold.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

Named after Adonis, a hit Broadway burlesque of 1884.



Garnish: orange twist

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Affinity

COUPE · STIRRED · SERVED UP

MEDIUM

1 oz 30 ml	blended Scotch whisky
1 oz 30 ml	sweet vermouth
1 oz 30 ml	dry vermouth
2 dashes	Angostura bitters

1. Stir everything with ice until very cold.
2. Strain into a chilled coupe.
3. Twist a lemon peel over the top.

Scotch with both vermouths in equal parts: in effect a 'perfect' Rob Roy.



Garnish: lemon twist

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Alaska

NICK & NORA · STIRRED · SERVED UP

STRONG

2¼ oz 67.5 ml	London dry gin
¾ oz 22.5 ml	yellow Chartreuse

1. Stir with ice until very cold.
2. Strain into a chilled Nick & Nora glass.
3. Twist a lemon peel over the top.

Earlier recipes used Old Tom gin and orange bitters; the 1930 book keeps only dry gin and yellow Chartreuse.



Garnish: lemon twist

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Angel Face to Bijou

Angel Face

COUPE · STIRRED · SERVED UP

STRONG

1 oz 30 ml	gin
1 oz 30 ml	apricot liqueur
1 oz 30 ml	calvados



1. Stir everything with ice until cold.
2. Strain into a chilled coupe.

Its first known printing is the 1930 Savoy Cocktail Book itself.



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Aviation

COUPE · SHAKEN · SERVED UP

MEDIUM

2 oz 60 ml	gin
1 oz 30 ml	fresh lemon juice
2 dashes	maraschino liqueur



1. Shake gin, lemon juice and maraschino hard with ice.
2. Strain into a chilled coupe.
3. Taste: the 1930 balance is sharp; a barspoon of simple syrup softens it.

The 1930 book drops the crème de violette of Hugo Ensslin's 1916 original, so the drink is pale, not violet.



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Between the Sheets

COUPE · SHAKEN · SERVED UP

STRONG

1 oz 30 ml	Cognac or other brandy
1 oz 30 ml	white rum
1 oz 30 ml	orange liqueur (Cointreau)
1 dash	fresh lemon juice



1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Twist a lemon peel over the top.

The 1930 recipe has only a dash of lemon; modern versions use far more.



Garnish: lemon twist

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Bijou

COUPE · STIRRED · SERVED UP

STRONG

1 oz 30 ml	gin
1 oz 30 ml	green Chartreuse
1 oz 30 ml	sweet vermouth
1 dash	orange bitters



1. Stir everything with ice until cold.
2. Strain into a chilled coupe.
3. Add a cherry and twist a lemon peel over the top.

First printed by Harry Johnson in 1900; the 1930 book keeps its equal parts.



Garnish: cocktail cherry, lemon twist

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Blood and Sand to Bronx

Blood and Sand

COUPE • SHAKEN • SERVED UP

MEDIUM

- 3/4 oz** 22.5 ml blended Scotch whisky
- 3/4 oz** 22.5 ml cherry liqueur (Heering style)
- 3/4 oz** 22.5 ml sweet vermouth
- 3/4 oz** 22.5 ml fresh orange juice

1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

Named after Rudolph Valentino's 1922 bullfighting film.



Garnish: orange twist



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Bobby Burns

COUPE • STIRRED • SERVED UP

STRONG

- 1 1/2 oz** 45 ml Scotch whisky
- 1 1/2 oz** 45 ml sweet vermouth
- 3 dashes** Bénédictine

1. Stir everything with ice until cold.
2. Strain into a chilled coupe.
3. Squeeze a lemon peel over the top.

Named for Scotland's national poet, Robert Burns.



Garnish: lemon twist



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Brandy Alexander

COUPE • SHAKEN • SERVED UP

MEDIUM

- 1 oz** 30 ml Cognac or other brandy
- 1 oz** 30 ml dark crème de cacao
- 1 oz** 30 ml fresh cream

1. Shake hard with ice.
2. Strain into a chilled coupe.
3. Grate a little nutmeg over the top.

In the 1930 book this is Alexander No. 2; No. 1 is made with gin.



Garnish: grated nutmeg



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Bronx

COUPE • SHAKEN • SERVED UP

MEDIUM

- 1 1/2 oz** 45 ml gin
- 3/4 oz** 22.5 ml dry vermouth
- 3/4 oz** 22.5 ml sweet vermouth
- 1/2 oz** 15 ml fresh orange juice (about 1/4 orange)

1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

Usually credited to Johnnie Solon of the old Waldorf-Astoria bar, around 1900.



Garnish: orange twist



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Brooklyn to Clover Club

Brooklyn

COUPE • STIRRED • SERVED UP

STRONG

- 2 oz** 60 ml Canadian or rye whisky
- 1 oz** 30 ml dry vermouth
- 1 dash** maraschino liqueur
- 1 dash** Amer Picon or a bittersweet orange amaro

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

Amer Picon is hard to find outside France; Amaro CioCiario or Bigallet China-China is the usual stand-in.



Garnish: cocktail cherry

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Champagne Cocktail

WHITE WINE GLASS • BUILT •

ON A LARGE CUBE **LIGHT**

- 1** sugar cube
- 3 dashes** Angostura bitters
- 4 oz** 120 ml chilled Champagne

1. Soak the sugar cube with the bitters in a wine glass.
2. Add one ice cube and fill with Champagne.
3. Squeeze a lemon peel over the top and add an orange slice.

No brandy in the 1930 recipe: just sugar, bitters and Champagne.



Garnish: lemon peel, orange slice

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Chrysanthemum

COUPE • STIRRED • SERVED UP

MEDIUM

- 2 oz** 60 ml dry vermouth
- 1 oz** 30 ml Bénédictine
- 3 dashes** absinthe

1. Stir everything with ice until cold.
2. Strain into a chilled coupe.
3. Squeeze an orange peel over the top.

The 1930 book notes it was a favourite in the American Bar of the liner S.S. Europa.



Garnish: orange twist

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Clover Club

COUPE • SHAKEN • SERVED UP

MEDIUM

- 1½ oz** 45 ml gin
- ¾ oz** 22.5 ml grenadine
- ¾ oz** 22.5 ml fresh lemon or lime juice
- 1** egg white

1. Shake everything without ice to whip the egg white.
2. Shake again hard with ice.
3. Strain into a chilled coupe.

The 1930 version is sweetened with a full third of grenadine, not today's raspberry syrup.



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Corpse Reviver to Dubonnet

Corpse Reviver No. 1

COUPE • STIRRED • SERVED UP

STRONG

1½ oz 45 ml	Cognac or other brandy
¾ oz 22.5 ml	calvados or apple brandy
¾ oz 22.5 ml	sweet vermouth

1. Stir everything with ice until cold.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

The book recommends it before 11 a.m., as a morning reviver.



Garnish: orange twist

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Corpse Reviver No. 2

COUPE • SHAKEN • SERVED UP

MEDIUM

¾ oz 22.5 ml	gin
¾ oz 22.5 ml	Lillet Blanc or Cocchi Americano
¾ oz 22.5 ml	orange liqueur (Cointreau)
¾ oz 22.5 ml	fresh lemon juice
1 dash	absinthe

1. Shake everything hard with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

Kina Lillet is no longer made; Lillet Blanc or Cocchi Americano stands in.



Garnish: orange twist

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Daiquiri

COUPE • SHAKEN • SERVED UP

STRONG

2 oz 60 ml	white rum
½ oz 15 ml	fresh lime juice (½ lime)
1 tsp 5 ml	superfine sugar

1. Stir the sugar into the lime juice in the shaker until it dissolves.
2. Add the rum and shake hard with ice.
3. Strain into a chilled coupe.

Named after Daiquirí, a beach and mining town near Santiago de Cuba.



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Dubonnet Cocktail

COUPE • STIRRED • SERVED UP

STRONG

1½ oz 45 ml	gin
1½ oz 45 ml	Dubonnet Rouge

1. Stir with ice until cold.
2. Strain into a chilled coupe.
3. Twist a lemon peel over the top.

Gin and Dubonnet was a well-known favourite of Queen Elizabeth the Queen Mother.



Garnish: lemon twist

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Fifty-Fifty to Hanky Panky

Fifty-Fifty

NICK & NORA • STIRRED • SERVED UP

STRONG

1½ oz 45 ml gin
1½ oz 45 ml dry vermouth



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

An equal-parts martini, far wetter than today's dry martini.



Garnish: lemon twist or olive

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French 75

COLLINS • SHAKEN • CRUSHED ICE

LIGHT

1½ oz 45 ml gin
¾ oz 22.5 ml fresh lemon juice
1 tsp 5 ml superfine sugar
3 oz 90 ml chilled Champagne



1. Shake gin, lemon juice and sugar with ice.
2. Strain into a tall glass filled with cracked ice.
3. Top with Champagne and stir once.

The 1930 book serves it tall over cracked ice, not in a flute.



Garnish: lemon twist

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Gimlet

OLD FASHIONED • BUILT • OVER ICE

MEDIUM

1½ oz 45 ml gin
1½ oz 45 ml lime cordial



1. Pour the gin and lime cordial into a rocks glass.
2. Add ice and stir until cold.

The 1930 Gimlet is half gin, half lime cordial, not fresh lime and syrup.



Garnish: lime wheel

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Hanky Panky

COUPE • STIRRED • SERVED UP

STRONG

1½ oz 45 ml gin
1½ oz 45 ml sweet vermouth
2 dashes Fernet-Branca



1. Stir everything with ice until cold.
2. Strain into a chilled coupe.
3. Squeeze an orange peel over the top.

Created by Ada Coleman, head bartender of the Savoy's American Bar before Craddock, for the actor Sir Charles Hawtrey.



Garnish: orange twist

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Honeymoon to Leap Year

Honeymoon

COUPE • SHAKEN • SERVED UP

STRONG

- | | |
|---------------------|--|
| 1 oz 30 ml | apple brandy
(calvados or
applejack) |
| 1 oz 30 ml | Bénédictine |
| ¾ oz 22.5 ml | fresh lemon
juice (½ lemon) |
| 3 dashes | orange curaçao |
1. Shake everything with ice.
 2. Strain into a chilled coupe.
 3. Garnish with a lemon twist.

Calvados and Bénédictine, both from Normandy, meet lemon and a little curaçao.



Garnish: lemon twist

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Jack Rose

COUPE • SHAKEN • SERVED UP

MEDIUM

- | | |
|---------------------|------------------------------|
| 2 oz 60 ml | applejack or
calvados |
| ⅔ oz 20 ml | grenadine |
| ¾ oz 22.5 ml | fresh lemon or
lime juice |

1. Shake everything with ice.
2. Strain into a chilled coupe.

Jake Barnes drinks a Jack Rose in Hemingway's *The Sun Also Rises* (1926).



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Journalist

COUPE • SHAKEN • SERVED UP

STRONG

- | | |
|-------------------|----------------------|
| 2 oz 60 ml | gin |
| ½ oz 15 ml | dry vermouth |
| ½ oz 15 ml | sweet vermouth |
| 2 dashes | orange curaçao |
| 2 dashes | fresh lemon
juice |
| 1 dash | Angostura
bitters |

1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Twist a lemon peel over the top.

A close cousin of the perfect martini, sharpened with dashes of lemon and curaçao.



Garnish: lemon twist

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Leap Year

COUPE • SHAKEN • SERVED UP

STRONG

- | | |
|-------------------|----------------------|
| 2 oz 60 ml | gin |
| ½ oz 15 ml | Grand Marnier |
| ½ oz 15 ml | sweet vermouth |
| 1 dash | fresh lemon
juice |

1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Squeeze a lemon peel over the top.

Harry Craddock created it for the Savoy's Leap Year celebrations on 29 February 1928.



Garnish: lemon twist

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Manhattan to Monkey Gland

Manhattan

COUPE · STIRRED · SERVED UP

STRONG

2 oz 60 ml Canadian or rye
whisky
1 oz 30 ml sweet vermouth
1 dash Angostura
bitters



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

The book's older Manhattan No. 1 uses twice as much vermouth as whiskey.



Garnish: cocktail cherry

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Martinez

COUPE · STIRRED · SERVED UP

STRONG

1½ oz 45 ml gin
1½ oz 45 ml dry vermouth
1 tsp 5 ml orange curaçao
or maraschino
liqueur
2 dashes orange bitters



1. Stir everything with ice until very cold.
2. Strain into a chilled coupe.
3. Add a cherry or twist a lemon peel over the top.

The 1930 Martinez is dry, equal gin and French vermouth, unlike the sweet-vermouth recipe of 1887.



Garnish: cocktail cherry or lemon twist

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Mary Pickford

COUPE · SHAKEN · SERVED UP

MEDIUM

1½ oz 45 ml white rum
1½ oz 45 ml pineapple juice
1 tsp 5 ml grenadine
6 drops maraschino
liqueur



1. Shake everything hard with ice.
2. Strain into a chilled coupe.

Named after the silent-film star; it dates from Havana in the Prohibition years.



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Monkey Gland

COUPE · SHAKEN · SERVED UP

MEDIUM

2 oz 60 ml gin
1 oz 30 ml fresh orange
juice
3 dashes grenadine
3 dashes absinthe



1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

Created by Harry MacElhone of Harry's New York Bar in Paris, named after Serge Voronoff's 'monkey gland' grafts.



Garnish: orange twist

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Old Fashioned to Pink Lady

Old Fashioned

OLD FASHIONED • BUILT •

ON A LARGE CUBE **STRONG**

- 1** sugar cube
2 dashes Angostura bitters
2 oz 60 ml rye or Canadian whisky



1. Crush the sugar cube with the bitters in a rocks glass; a few drops of water help.
2. Add a large ice cube and the whiskey, then stir well.
3. Garnish with a lemon twist and an orange slice.

The 1930 book says the same drink can be made with brandy, gin or rum.



Garnish: lemon twist, orange slice

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Paradise

COUPE • SHAKEN • SERVED UP

MEDIUM

- 1½ oz** 45 ml gin
¾ oz 22.5 ml apricot liqueur
¾ oz 22.5 ml fresh orange juice
1 dash fresh lemon juice



1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

'Apricot brandy' in 1930 meant an apricot liqueur, not a dry fruit spirit.



Garnish: orange twist

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Pegu Club

COUPE • SHAKEN • SERVED UP

STRONG

- 2 oz** 60 ml gin
1 oz 30 ml orange curaçao
1 tsp 5 ml fresh lime juice
1 dash Angostura bitters
1 dash orange bitters



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

The 1930 recipe has just a teaspoon of lime; today's versions use much more.



Garnish: lime twist

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Pink Lady

COUPE • SHAKEN • SERVED UP

STRONG

- 2 oz** 60 ml gin
½ oz 15 ml grenadine
1 egg white



1. Shake everything without ice to whip the egg white.
2. Shake again hard with ice.
3. Strain into a chilled coupe.

The 1930 Pink Lady has no applejack or lemon: just gin, grenadine and egg white.



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Rattlesnake to Savoy Special

Rattlesnake

COUPE • SHAKEN • SERVED UP

MEDIUM

2 oz 60 ml	rye whiskey
1/2 oz 15 ml	sweetened lemon juice (lemon juice and simple syrup, half and half)
1/3 oz 10 ml	egg white
1 dash	absinthe

1. Shake everything without ice, then again hard with ice.
2. Fine-strain into a chilled coupe.

The book gives it as a batch for six; this is one serving.



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Rob Roy

COUPE • STIRRED • SERVED UP

STRONG

1 1/2 oz 45 ml	blended Scotch whisky
1 1/2 oz 45 ml	sweet vermouth
1 dash	Angostura bitters

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

The 1930 Rob Roy is equal parts Scotch and sweet vermouth, wetter than today's 2:1.



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Garnish: cocktail cherry

Satan's Whiskers

COUPE • SHAKEN • SERVED UP

MEDIUM

2/3 oz 20 ml	gin
2/3 oz 20 ml	sweet vermouth
2/3 oz 20 ml	dry vermouth
2/3 oz 20 ml	fresh orange juice
1/3 oz 10 ml	Grand Marnier
1 dash	orange bitters

1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

The 'Curled' version in the same book swaps the Grand Marnier for orange curaçao.



Garnish: orange twist

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Savoy Hotel Special No. 1

COUPE • STIRRED • SERVED UP

STRONG

2 oz 60 ml	gin
1 oz 30 ml	dry vermouth
2 dashes	grenadine
1 dash	absinthe

1. Stir everything with ice until cold.
2. Strain into a chilled coupe.
3. Squeeze a lemon peel over the top.

One of the drinks the book names after the hotel itself.



Garnish: lemon twist

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Savoy Tango to Sidecar

Savoy Tango

COUPE • STIRRED • SERVED UP

STRONG

1½ oz 45 ml sloe gin
1½ oz 45 ml applejack or calvados



1. Stir with ice until cold.
2. Strain into a chilled coupe.
3. Twist a lemon peel over the top.

The book says it was invented at the Savoy, where it was a great favourite.



Garnish: lemon twist

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Sazerac

OLD FASHIONED • STIRRED •

SERVED UP STRONG

2 oz 60 ml rye whiskey
1 sugar cube
1 dash Peychaud's or Angostura bitters
1 dash absinthe



1. Crush the sugar with the bitters in a mixing glass, add the whiskey and ice, and stir.
2. Strain into a second chilled rocks glass.
3. Add a dash of absinthe and squeeze a lemon peel over the top.

The 1930 book allows Angostura or Peychaud's bitters and adds the absinthe after straining.



Garnish: lemon twist

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Scofflaw

COUPE • SHAKEN • SERVED UP

MEDIUM

1 oz 30 ml Canadian or rye whisky
1 oz 30 ml dry vermouth
½ oz 15 ml fresh lemon juice
½ oz 15 ml grenadine
1 dash orange bitters



1. Shake everything with ice.
2. Strain into a chilled coupe.

Created at Harry's New York Bar in Paris in 1924, the year 'scofflaw' was coined for Prohibition drinkers.



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Sidecar

COUPE • SHAKEN • SERVED UP

STRONG

1½ oz 45 ml Cognac
¾ oz 22.5 ml orange liqueur (Cointreau)
¾ oz 22.5 ml fresh lemon juice



1. Shake everything with ice.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

The 1930 book uses the 'English' 2:1:1 ratio; earlier French recipes were equal parts.



Garnish: orange twist

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Singapore Sling to Tuxedo

Singapore Sling

HIGHBALL • SHAKEN • OVER ICE

LIGHT

¾ oz 22.5 ml	gin
1½ oz 45 ml	cherry liqueur (Heering style)
¾ oz 22.5 ml	fresh lemon juice
2 oz 60 ml	soda water

1. Shake gin, cherry liqueur and lemon juice with ice.
2. Strain into a highball over ice.
3. Top with soda water.

The 1930 Sling is just gin, cherry brandy, lemon and soda, far simpler than today's Raffles version.



Garnish: lemon slice

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Tipperary

COUPE • STIRRED • SERVED UP

STRONG

1 oz 30 ml	Irish whiskey
1 oz 30 ml	green Chartreuse
1 oz 30 ml	sweet vermouth

1. Stir everything with ice until cold.
2. Strain into a chilled coupe.
3. Garnish with an orange twist.

First printed in Hugo Ensslin's Recipes for Mixed Drinks (1916).



Garnish: orange twist

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Tom Collins

COLLINS • SHAKEN • OVER ICE

LIGHT

2 oz 60 ml	London dry gin
¾ oz 22.5 ml	fresh lemon juice (½ lemon)
1½ tsp 7.5 ml	superfine sugar
3 oz 90 ml	soda water

1. Shake gin, lemon juice and sugar with ice.
2. Strain into a tall glass over ice.
3. Top with soda water.

The 1930 book already makes it with dry gin rather than Old Tom.



Garnish: lemon slice

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Tuxedo No. 2

COUPE • STIRRED • SERVED UP

STRONG

1½ oz 45 ml	gin
1½ oz 45 ml	dry vermouth
1 dash	maraschino liqueur
1 dash	absinthe
2 dashes	orange bitters

1. Stir everything with ice until very cold.
2. Strain into a chilled coupe.
3. Add a cherry and squeeze a lemon peel over the top.

Named after the Tuxedo Club in Tuxedo Park, New York.



Garnish: cocktail cherry, lemon twist

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STRONG

A detailed illustration of a classic brandy snifter glass filled with a golden-orange liquid. A single orange peel is elegantly curled over the rim of the glass, and a small, clear ice cube is visible floating in the liquid. The glass has a long, slender stem and a wide, rounded bowl.

- Named for Prohibition's 12-mile limit, beyond which liquor ships waited offshore.*



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STRONG

A detailed illustration of a coupe glass, a type of short-stemmed cocktail glass. The glass is filled with a pale, creamy liquid, likely a cocktail. A small, decorative yellow ribbon is tied around the rim of the glass. The glass has a wide, shallow bowl and a thin stem, resting on a small circular base. The background is plain white.

- The 1930 recipe has no egg white; many modern versions add one.*



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[illegible]

As the book printed them

DRINK	THE 1930 PROPORTIONS
Abbey	1/2 Dry Gin, 1/4 Kina Lillet, 1/4 Orange Juice, 1 dash Angostura Bitters; shaken
Adonis	1 dash Orange Bitters, 1/3 Italian Vermouth, 2/3 Dry Sherry; stirred
Affinity	1/3 French Vermouth, 1/3 Italian Vermouth, 1/3 Scotch Whisky, 2 dashes Angostura Bitters; stirred, lemon peel on top
Alaska	3/4 Dry Gin, 1/4 Yellow Chartreuse; shaken
Angel Face	1/3 Dry Gin, 1/3 Apricot Brandy, 1/3 Calvados; shaken
Aviation	1/3 Lemon Juice, 2/3 Dry Gin, 2 dashes Maraschino; shaken
Between the Sheets	1 dash Lemon Juice, 1/3 Brandy, 1/3 Cointreau, 1/3 Bacardi Rum; shaken
Bijou	1/3 Plymouth Gin, 1/3 Green Chartreuse, 1/3 Italian Vermouth, 1 dash Orange Bitters; stirred, cherry or olive, lemon peel on top
Blood and Sand	1/4 Orange Juice, 1/4 Scotch Whisky, 1/4 Cherry Brandy, 1/4 Italian Vermouth; shaken
Bobby Burns	1/2 Italian Vermouth, 1/2 Scotch Whisky, 3 dashes Bénédictine; shaken, lemon peel on top
Brandy Alexander	Alexander Cocktail (No. 2): 1/3 Crème de Cacao, 1/3 Brandy, 1/3 Fresh Cream; shaken
Bronx	The juice of 1/4 Orange, 1/4 French Vermouth, 1/4 Italian Vermouth, 1/2 Dry Gin; shaken
Brooklyn	1 dash Amer Picon, 1 dash Maraschino, 2/3 Canadian Club Whisky, 1/3 French Vermouth; shaken
Champagne Cocktail	1 lump Sugar soaked with Angostura Bitters, 1 lump Ice, glass filled with Champagne; lemon peel squeezed on top, slice of orange
Chrysanthemum	3 dashes Absinthe, 1/3 Bénédictine, 2/3 French Vermouth; shaken, orange peel on top
Clover Club	The juice of 1/2 Lemon or 1 Lime, 1/3 Grenadine, the white of 1 Egg, 2/3 Dry Gin; shaken, medium-size glass
Corpse Reviver No. 1	1/4 Italian Vermouth, 1/4 Apple Brandy or Calvados, 1/2 Brandy; shaken
Corpse Reviver No. 2	The juice of 1/4 Lemon, 1/4 Kina Lillet, 1/4 Cointreau, 1/4 Dry Gin, 1 dash Absinthe; shaken
Daiquiri	The juice of 1/4 Lemon or 1/2 Lime, 1 teaspoonful Powdered Sugar, 1 glass Bacardi Rum; shaken
Dubonnet Cocktail	1/2 Dubonnet, 1/2 Dry Gin; stirred
Fifty-Fifty	1/2 Dry Gin, 1/2 French Vermouth; shaken
French 75	2/3 Gin, 1/3 Lemon Juice, 1 spoonful Powdered Sugar; poured into a tall glass with cracked ice and filled up with Champagne
Gimlet	1/2 Plymouth Gin, 1/2 Rose's Lime Juice Cordial; stirred and served in the same glass, ice optional
Hanky Panky	2 dashes Fernet Branca, 1/2 Italian Vermouth, 1/2 Dry Gin; shaken, orange peel on top
Honeymoon	The juice of 1/2 Lemon, 3 dashes Curaçao, 1/2 Bénédictine, 1/2 Apple Brandy; shaken

As the book printed them (continued)

DRINK	THE 1930 PROPORTIONS
Jack Rose	1/4 Grenadine, the juice of 1/2 Lemon or 1 Lime, 3/4 Calvados or Apple Jack Brandy; shaken
Journalist	2 dashes Lemon Juice, 2 dashes Curaçao, 1 dash Angostura Bitters, 1/6 French Vermouth, 1/6 Italian Vermouth, 2/3 Gin; shaken
Leap Year	1 dash Lemon Juice, 2/3 Gin, 1/6 Grand Marnier, 1/6 Italian Vermouth; shaken, lemon peel on top
Manhattan	Manhattan Cocktail (No. 2): 1 dash Angostura Bitters, 2/3 Canadian Club Whisky, 1/3 Italian Vermouth; shaken, served with a cherry
Martinez	For 6 people: 3 glasses Gin, 3 glasses French Vermouth, 1 dessertspoonful Orange Bitters, 2 dessertspoonfuls Curaçao or Maraschino; shaken, served with a cherry or lemon peel
Mary Pickford	1/2 Bacardi Rum, 1/2 Pineapple Juice, 1 teaspoonful Grenadine, 6 drops Maraschino; shaken
Monkey Gland	3 dashes Absinthe, 3 dashes Grenadine, 1/3 Orange Juice, 2/3 Dry Gin; shaken
Old Fashioned	1 lump Sugar, 2 dashes Angostura Bitters, 1 glass Rye or Canadian Club Whisky; sugar and bitters crushed together, a lump of ice, lemon peel and orange slice, stirred in a medium-size glass
Paradise	1 dash Lemon Juice, 1/4 Orange Juice, 1/2 Gin, 1/4 Apricot Brandy; shaken
Pegu Club	1 dash Angostura Bitters, 1 dash Orange Bitters, 1 teaspoonful Lime Juice, 1/3 Curaçao, 2/3 Dry Gin; shaken
Pink Lady	The white of 1 Egg, 1 tablespoonful Grenadine, 1 glass Plymouth Gin; shaken, medium-size glass
Rattlesnake	For 6 people: 4 glasses Rye Whisky, the whites of 2 Eggs, 1 glass Sweetened Lemon Juice, several dashes Absinthe; shaken very well, strained through a fine sieve
Rob Roy	1 dash Angostura Bitters, 1/2 Italian Vermouth, 1/2 Scotch Whisky; shaken
Satan's Whiskers	Satan's Whiskers (Straight): 2 parts each Italian Vermouth, French Vermouth, Gin and Orange Juice, 1 part Grand Marnier, 1 dash Orange Bitters; shaken
Savoy Hotel Special No. 1	1 dash Absinthe, 2 dashes Grenadine, 1/3 French Vermouth, 2/3 Dry Gin; shaken, lemon peel on top
Savoy Tango	1/2 Sloe Gin, 1/2 Applejack or Calvados; shaken
Sazerac	1 lump Sugar, 1 dash Angostura or Peychaud Bitters (printed 'Peychana'), 1 glass Rye or Canadian Club Whisky; stirred, strained into a second chilled glass, 1 dash Absinthe added, lemon peel on top
Scofflaw	1 dash Orange Bitters, 1/6 Lemon Juice, 1/6 Grenadine, 1/3 Canadian Club Whisky, 1/3 French Vermouth; shaken
Sidecar	1/4 Lemon Juice, 1/4 Cointreau, 1/2 Brandy; shaken
Singapore Sling	The juice of 1/4 Lemon, 1/4 Dry Gin, 1/2 Cherry Brandy; shaken, strained into a medium-size glass, filled with soda water, 1 lump of ice
Tipperary	Tipperary Cocktail (No. 1): 1/3 Irish Whisky, 1/3 Chartreuse, 1/3 Italian Vermouth; shaken
Tom Collins	The juice of 1/2 Lemon, 1/2 tablespoonful Powdered Sugar, 1 glass Dry Gin; shaken, strained into a long tumbler, 1 lump of ice, a split of soda water
Tuxedo No. 2	Tuxedo Cocktail (No. 2): 1 dash Maraschino, 1 dash Absinthe, 2 dashes Orange Bitters, 1/2 French Vermouth, 1/2 Dry Gin; stirred, cherry, lemon peel on top
Twelve Miles Out	1/3 Bacardi Rum, 1/3 Swedish Punch, 1/3 Calvados; shaken, orange peel on top
White Lady	1/4 Lemon Juice, 1/4 Cointreau, 1/2 Dry Gin; shaken