

NEW YORK • 1870s-80s

The MANHATTAN

Rye whiskey, sweet vermouth and bitters, with a cherry

Nº 7



THE RECIPE

Rye whiskey	2 OZ	60 ml
Sweet vermouth	1 OZ	30 ml
Angostura bitters	2 dashes	

THE METHOD

- I.** Stir everything with ice until very cold.
- II.** Strain into a chilled coupe.
- III.** Garnish with a cocktail cherry.

Glass *coupe*, chilled • Garnish *cocktail cherry*

In 1882 a newspaper noted that a mix of whiskey, vermouth and bitters, known by several names including the Manhattan cocktail, had lately come into vogue. The tale of a banquet given by Jennie Jerome, Winston Churchill's mother, at the Manhattan Club in 1874 is a legend: she was in England then.



The recipe online
24cocktails.com/cocktail/manhattan

AMERICA • 1860s-70s

The Whiskey SOUR

Bourbon, fresh lemon and sugar, with a silky foam if you like

Nº 8



THE RECIPE

Bourbon	2 OZ	60 ml
Fresh lemon juice	$\frac{3}{4}$ OZ	22.5 ml
Simple syrup	$\frac{3}{4}$ OZ	22.5 ml
Egg white, if you like	$\frac{1}{2}$ OZ	15 ml

THE METHOD

- I.** With egg white, shake once without ice.
- II.** Shake again hard with ice.
- III.** Strain over fresh ice; dot with bitters.

Glass *old fashioned, over ice* • **Garnish** *bitters, cherry*

Jerry Thomas printed sours of spirit, lemon and sugar in his bar guide of 1862, and by 1870 a Wisconsin newspaper mentioned a whiskey sour in passing. Egg white, for a silky foam, came later and is up to you.



The recipe online
24cocktails.com/cocktail/whiskey_sour

OAKLAND • 1944

The MAI TAI

Aged rum, lime, orange curaçao and almond orgeat

Nº 9



THE RECIPE

Aged rum	2 OZ	60 ml
Fresh lime juice	$\frac{3}{4}$ OZ	22.5 ml
Orange curaçao	$\frac{1}{2}$ OZ	15 ml
Orgeat (almond syrup)	$\frac{1}{2}$ OZ	15 ml
Simple syrup	$\frac{1}{4}$ OZ	7.5 ml

THE METHOD

- I.** Shake everything with crushed ice.
- II.** Pour, unstrained, into the glass.
- III.** Garnish with mint and a spent lime shell.

Glass *double rocks, crushed ice* • **Garnish** *mint, lime*

Victor “Trader Vic” Bergeron of Oakland, California, said he created it in 1944 for two friends visiting from Tahiti. One sip, and Carrie Guild cried “Maita’i roa ae!”, roughly “the very best.” Don the Beachcomber claimed an earlier Mai Tai, and the debate goes on.



The recipe online
24cocktails.com/cocktail/mai_tai

FRANCE • 1910s-20s

The FRENCH 75

Gin, lemon and sugar, topped with Champagne

Nº 10



THE RECIPE

Gin	1 OZ	30 ml
Fresh lemon juice	½ OZ	15 ml
Simple syrup	½ OZ	15 ml
Champagne or dry sparkling wine	3 OZ	90 ml

THE METHOD

- I. Shake gin, lemon and syrup with ice.
- II. Strain into a flute.
- III. Top with Champagne; add a lemon twist.

Glass *Champagne flute* • Garnish *lemon twist*

It is named after the French army's 75 mm field gun of the First World War. Early "75s" mixed gin with apple brandy and grenadine; the version with Champagne was in print by 1927, and the Savoy Cocktail Book of 1930 warned that it "hits with remarkable precision."



The recipe online
24cocktails.com/cocktail/french_75

PARIS OR LONDON · CIRCA 1920

The SIDECAR

Cognac, orange liqueur and fresh lemon, with a sugared rim

Nº 11



THE RECIPE

Cognac	2 OZ	60 ml
Orange liqueur	$\frac{3}{4}$ OZ	22.5 ml
Fresh lemon juice	$\frac{3}{4}$ OZ	22.5 ml

THE METHOD

- I.** Sugar half the rim of the coupe, if you like.
- II.** Shake everything hard with ice.
- III.** Strain into the coupe; add an orange peel.

Glass *coupe*, served up · Garnish *orange peel*

The first known recipes appeared in 1922, in bar books by Harry MacElhone and Robert Vermeire. Vermeire wrote that it was very popular in France and first introduced in London by MacGarry of Buck's Club. Paris and London both still claim it.



The recipe online
24cocktails.com/cocktail/sidecar

The Mint

JULEP

Bourbon, sugar and mint, packed with crushed ice

Nº 12



THE RECIPE

Bourbon	2½ oz	75 ml
Simple syrup	½ oz	15 ml
Mint leaves	8	

THE METHOD

- I.** Gently press the mint with syrup in the cup.
- II.** Add bourbon and crushed ice; stir to frost.
- III.** Crown with more ice and a bunch of mint.

Glass *julep cup*, crushed ice • Garnish *mint bouquet*

A book published in London in 1803 described “a dram of spirituous liquor that has mint steeped in it, taken by Virginians of a morning.” Early juleps were made with brandy, rum or whiskey; bourbon won out later. It has been the Kentucky Derby's official drink since 1938.



The recipe online
24cocktails.com/cocktail/mint_julep