

September Cocktail Bible

A step-by-step guide to making all our cocktails



Tools



Boston shaker

Used in combination with ice to chill, dilute and aerate a drink (creating a foamier texture by adding air).



Fine mesh sieve and Hawthorne strainer

Used to double strain drinks to pour them in a glass without any small ice chips getting in. Using both is known as 'double straining' or 'fine straining'.



Jigger

Used to measure the exact amounts of every liquid ingredient that in a cocktail.
ALWAYS USE A JIGGER!



Mixing glass

Used to chill and dilute a drink without altering texture by not aerating it.



Julep strainer

Used for straining drinks out of a mixing glass where the ice is not chipped and therefore doesn't need to be fine strained.



Bar spoon

Used to stir the liquids in a mixing glass.

Techniques & Tips

ALWAYS USE A JIGGER!

- When using a Boston shaker for one cocktail, pour all ingredients in the small tin and then completely fill it up with ice (heaping just above the rim). When making two cocktails in one shaker, pour the ingredients into the large tin and fill the small tin with ice.
- Making 2 cocktails in one shaker also requires you to shake a bit longer than with just one. This is because there is more liquid to chill and dilute. Shake until there's a layer of frost on the outside of the shaker!
- When using a mixing glass, do not firmly grip the spoon when stirring. Allow the spoon to twist around between your fingers in order to stir more efficiently.
- When double straining, try to keep the distance between the sieve and the glass itself as small as possible. Otherwise the drink will 'fall' into the glass and create bigger (unwanted) air bubbles.
- **ALWAYS USE A JIGGER!** Remember that little thing from the previous page? That is one of the most important tools for any self respecting cocktail bartender. Some cocktails are very delicately balanced, so not using exact measurements and ending up adding 5 or 10 ml extra of certain ingredients can completely throw off the balance. So, once again, **ALWAYS USE A JIGGER!** Sure, free pouring and flair bartending is fun (you can add flair to the use of a jigger as well), but you know what's even better? Serving the perfect cocktail every single time ;). So, one last time, **ALWAYS USE A JIGGER!!!!!!!!!!!!!!**
- Anytime you use a citrus twist as garnish of any kind, before shaping it, express the oils over the glass!
- Chilling your glass is essential! In the case of cocktails that are served over ice, chilling the glass ensures that the ice that remains in the glass does not melt too quickly, making sure that the cocktail itself does not get watered down too much, too quickly. In our case with the coupe glasses and cocktails that are served without ice, you'll see that we chill the glass with ice and cold water. This is to create a nice layer of frost on the outside of the glass, adding to the visual experience of the drinks, and at the same time making sure the cocktail remains cold for longer without diluting it, like ice cubes would.
- Sours and Spritzes are the umbrella terms for a cocktail type that is very versatile. It involves a base recipe that is basically the same for every version of that cocktail, except for the liquors involved.

September Sour

Glass:

- Double Old Fashioned

Ingredients:

- 30ml Four Roses bourbon
- 30ml Cointreau
- 30ml lemon juice
- 10ml sugar syrup
- 4 dashes Angostura bitters
- 2 drops saline solution
- 1 pipette of foaming bitters
- 20ml of Tawny port

Garnish:

- Lemon twist and cherry on a skewer



Start by chilling your glass

Add all ingredients (except for the Port) to a Boston shaker and shake short but vigorously with 1 ice cube to create a foamy texture. Now fill up the small tin of the shaker with ice and shake again for about 10-15 seconds.

Throw out the ice used to chill the glass and fill it up with new ice. Double strain the drink carefully over the ice as not to create big air bubbles in the layer of foam. Pour in the Port wine over the top, garnish with a cherry and a lemon peel on a cocktail skewer and it's ready to serve.

Classic Sours

Glass:

- Double Old Fashioned

Ingredients:

- 60ml liquor of choice (Adriatico amaretto, Liquor 43 etc.)
- 30ml fresh lemon superjuice (lime juice in case of Liquor 43 or Cointreau)
- 10ml sugar syrup
- 4 dashes Angostura bitters
- 1 pipette of foaming bitters

Garnish:

- Peel of the citrus used in the cocktail (lemon or lime)
- Cocktail cherry on skewer



Start by chilling your glass

Add all ingredients to a Boston shaker and shake short but vigorously with 1 ice cube to create a foamy texture. Now fill up the small tin of the shaker with ice and shake again for about 10 seconds (or 20 times).

Throw out the ice used to chill the glass and fill it up with new ice. Double strain the drink carefully over the ice as not to create big air bubbles in the layer of foam.

Garnish with a cherry and a lemon peel on a cocktail skewer and it's ready to serve.

Espresso Martini

Glass:
Coupe

Ingredients:

- 50ml 42Below vodka
- 30ml espresso
- 20ml Kahlua
- 10ml vanilla syrup

Garnish:

3 coffee beans

Start by chilling a coupe glass with ice and cold water to create a frost layer on the outside.

Add all ingredients to a shaker and shake very hard for about 10 seconds, creating a thick layer of foam.

Empty the glass and double strain into the glass. Garnish with 3 coffee beans and you're done!



Royale '75

Glass:
Coupe

Ingredients:

- 40ml Bombay Sapphire Gin
- 25ml Creme de Cassis
- 30ml Lemon Juice
- 80ml Cava

Garnish:

- Cherry on a skewer
- Mint bushel

As always, start by chilling a coupe glass with ice and cold water to create a frost layer on the outside.

Add the gin, creme de cassis and lemon juice to a shaker, add ice and shake hard for about 8-10 seconds, just to make sure it gets cold, but not too diluted.

Double strain into your glass, then add the cava on top.

Place the skewer with the cherry on the edge of the glass, the mint in-between the skewer and the rim and there ya have it.

Negroni

Glass:

Double Old Fashioned

Ingredients:

- 30ml Bombay Sapphire gin
- 30ml Campari
- 30ml Martini Rubino sweet vermouth
- 2 drops salt solution

Garnish:

Orange peel



Start by filling a double old fashioned glass with ice to chill the glass so the ice in the final product won't melt as quickly, watering down the cocktail.

Add all ingredients to a mixing glass, fill it up with ice and stir well for at least 15 seconds until the cocktail is properly chilled and watered down.

Throw out the ice used to chill the glass and fill it up with new ice. Strain the drink into the glass. Cut an orange peel of about 1cm wide, 5cm long and express the oils over the cocktail and wipe it around the rim. Twist up the peel, creating an orange twist and lay on top of the ice.

Old Fashioned

Glass:

Double Old Fashioned (Flashback)

Ingredients:

- 60ml Four Roses bourbon
- 10ml sugar syrup
- 4 dashes Angostura bitters
- 2 drops saline solution

Garnish:

- Orange peel
- 1 cherry



Start by filling a double old fashioned glass with ice to chill the glass so the ice in the final product won't melt as quickly, watering down the cocktail.

Add the sugar, bitters, saline and 30ml of the bourbon to a mixing glass filled with ice and stir for about 10 seconds. After that, add the other 30ml bourbon and stir for another 5-10 seconds.

Throw out the ice used to chill the glass and fill it up with new ice. Strain the drink into the glass. Cut an orange peel of about 1cm wide, 5cm long and express the oils over the cocktail and wipe it around the rim. Twist up the peel, creating an orange twist and lay on top of the ice. Put a cherry on a skewer and lay on the rim of the glass.

Martinis (Classic and Dirty)

Classic

Glass:
Coupe

Ingredients:

- 50 ml Bombay Sapphire gin
- 25ml Martini Extra Dry vermouth

Garnish:

Lemon twist

Start by chilling a coupe glass with ice and cold water to create a frost layer on the outside.

Add all ingredients to a mixing glass, fill it up with ice and stir well for at least 15 seconds until the cocktail is properly chilled and watered down. Throw out the ice used to chill the glass and strain the drink into the glass. Garnish with a lemon twist.



Dirty

Glass:
Coupe

Ingredients:

- 50 ml olive oil washed gin
- 25ml Martini Extra Dry vermouth
- 3 barspoons olive brine

Garnish:

- 3 olives on a skewer
- A couple of drops of olive oil (squeeze bottle)

Start by chilling a coupe glass with ice and cold water to create a frost layer on the outside.

Add all ingredients to a mixing glass, fill it up with ice and stir well for at least 15 seconds until the cocktail is properly chilled and watered down. Throw out the ice used to chill the glass and strain the drink into the glass. Garnish with 3 olives on a skewer.



Spicy Mezcal Margarita

Glass:

Double Old Fashioned (Flashback)

Ingredients:

- 45ml mezcal
- 30ml Ancho Reyes chili liqueur
- 25ml Cointreau
- 30ml lime juice
- 10ml agave syrup

Garnish:

- Tajin rim
- Lime wheel

Start by making a chili salt rim around half the glass, then fill the glass up with ice to chill it.

Add all ingredients to a shaker and shake very hard for about 10-15 seconds, creating a nice airy texture.

Throw out the ice and fill the glass up with new ice. Strain the cocktail over the ice (double straining not necessary!)

Put the lime wheel on top of the ice and it's done!



This recipe is specifically for a spicy mezcal, but the base recipe can be used to create 3 other Margaritas:

- Spicy Margarita (replace the mezcal with Tequila)
- Mezcal Margarita (leave out the Ancho Reyes)
- Classic Margarita (take out the Ancho Reyes and replace the mezcal with Tequila)

Vodka Lime

Glass:
Double Old Fashioned

Ingredients:

- 50ml 42Below vodka
- 40ml Monin lime cordial
- 3 lime wedges
- Sparkling water

Garnish:
1 lime wedge



Fill the glass up with ice, add the vodka and lime cordial. Squeeze out the 3 lime wedges into the glass. Stir to combine all the ingredients, then top it off with a bit of sparkling water. Put the last lime wedge on the rim of the glass. Done :)

Black Russian

Glass:
Double Old Fashioned

Ingredients;

- 40ml 42Below
- 40ml Kahlua

No garnish

Fill the glass with ice, pour in the vodka and Kahlua. Stir well to combine and ready to serve!



Spritzes

All spritzes are available in either individual glass or jugs. The recipe for a jug is just 3x the regular recipe!

Aperol Spritz

Glass:
Small wine glass

Ingredients:

- 50ml Aperol
- 100ml cava Azimut
- 50ml sparkling water

Garnish:
2 orange slices

Fill the glass with ice, pour in the Aperol, cava and sparkling water. Stir to combine, put one orange slice in the side of the glass and one on the rim and put in a straw as well.



Limoncello Spritz

Glass:
Small wine glass

Ingredients:

- 50ml Bongiorno limoncello
- 100ml cava Azimut
- 50ml sparkling water

Garnish:

- 2 lemon slices
- Rosemary twig

Fill the glass with ice, pour in the Limoncello, cava and sparkling water. Stir to combine, put one lemon slice in the side of the glass and one on the rim and add a straw



Elderflower Spritz

Glass:
Small wine glass

Ingredients:

- 50ml St-Germain elderflower liqueur
- 100ml cava Azimut
- 50ml sparkling water

Garnish:

- Lime wedge
- 1 bunch of mint

Fill the glass with ice, pour in the St-Germain, cava and sparkling water. Stir to combine, put the lime wedge in the the glass and put the mint on the side so it sticks out. Add a straw and it's done.



Sangria Spritz

Glass:
Big Wine Glass

Ingredients:

- 100ml Tempranillo wine
- 100ml cava Azimut
- 20ml Cointreau
- 7up

Garnish:

- 2 orange slices
- 2 lemon slices
- 2 lime wedges

Fill the glass with ice, put in the wine, cava cointreau and all the fruit in the glass. Stir well to combine everything, then top it off with 7up. Put in a straw and that's it!



Mocktails

Amaretto 0.0 Sour

Glass:

- Double Old Fashioned

Ingredients:

- 60ml Adriatico 0.0% amaretto
- 30ml fresh lemon juice
- 10ml sugar syrup
- 1 pipette of foaming bitters

Garnish:

- Lemon peel
- Cocktail cherry on skewer

Start by chilling your glass with ice.

Add all ingredients to your shaker and shake short but vigorously with 1 ice cube to create a foamy texture. Now fill up the small tin of the shaker with ice and shake again for about 10 seconds (or 20 times).

Throw out the chilling ice and fill the glass up with new ice. Double strain the drink over the ice to keep the layer of foam.

Garnish with a cherry and a lemon peel on a cocktail skewer and it's ready to serve.



Shirley Temple

Glass:

Double Old Fashioned Glass

Ingredients:

- 80ml orange juice
- 10ml grenadine
- 50ml 7up

Garnish:

- 1 cherry

Fill the glass with ice, pour in the orange juice first. Then add the grenadine so it sinks to the bottom. Top it off carefully with 7up to create a colour gradient from top to bottom. Garnish with a cherry and done!



Crodino 0.0 Spritz

Glass:
Small wine glass

Ingredients:

- 50ml orange juice
- 100ml Crodino
- 50ml sparkling water

Garnish:

- 2 orange slices

Fill the wine glass with ice, pour in all ingredients, mix them well and garnish with one orange slice in the glass, one on the rim and a straw.



Limoncello 0.0 Spritz

Glass:
Small wine glass

Ingredients:

- 50ml Bongiorno limoncello 0.0
- 150ml sparkling dune water

Garnish:

- 2 lemon slices
- Mint bushel

Fill the glass with ice, pour in the Limoncello, cava and sparkling water. Stir to combine, put one lemon slice in the side of the glass and one on the rim and add a straw



Aso Spritz

Glass:
Small wine glass

Ingredients:

- 150ml Strawberry juice
- 50ml Soda

Garnish:

- 1 lemon slice
- Bushel of mint

Fill the wine glass with ice, pour in all ingredients, mix them well and garnish with one orange slice in the glass, one on the rim and a straw.



Other recipes

Old Fashioned pre-batch:

Per 750ml of four roses, add 15ml of Angostura bitters, 80ml of sugar syrup, 15 drops of salt solution and 200ml of water.

- 750ml Four Roses Bourbon
- 200ml Water
- 80ml Sugar syrup
- 15ml Angostura bitters
- 15 drops saline solution

Negroni pre-batch:

- 300ml Bombay Sapphire Gin
- 300ml Martini Rubino
- 300ml Campari
- 100ml Water
- 20 drops salt solution

Olive Oil Gin:

In a closable container (lid or weck jar) add:

- 750ml of Bombay Sapphire Gin
- 120ml of Olive oil

Shake well, let sit overnight, next day put it in a freezer (weck jar=upside down)

After a few hours (or the next day), remove the solidified oil from the container and strain the gin through a towel and sieve into the bottle.

Salt solution:

Add 20 grams of sea salt to 80 grams of hot water, stir until the salt is dissolved. Let it cool and done. (Each bottle can contain about 120ml)

September Sour Mix:

Easy 50%, Four Roses Bourbon & 50% Cointreau