

THE INTRO BAR

BASIC SPIRITS · RECIPE CARD

Five core spirits and one liqueur. The honest starting point for a home bar, and already dozens of drinks.

Margarita

Rocks or coupe, salted rim

2 oz blanco tequila
1 oz orange liqueur
3/4 oz fresh lime juice

Shake with ice and strain over fresh ice into a salt-rimmed glass.

Garnish: Lime wheel.

Daiquiri

Coupe

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

Shake hard with ice and strain into a chilled coupe.

Garnish: Lime wheel.

Cosmopolitan

Coupe

1 1/2 oz vodka
1 oz orange liqueur
1/2 oz fresh lime juice
1/2 oz cranberry juice

Shake with ice and strain into a chilled coupe.

Garnish: Lime wheel or an orange twist.

Gin and Tonic

Highball

2 oz gin
4 oz tonic water

Build over plenty of ice and stir once.

Garnish: Lime wedge.

Gimlet

Coupe

2 oz gin
3/4 oz fresh lime juice
3/4 oz simple syrup

Shake with ice and strain into a chilled coupe.

Garnish: Lime wheel.

Mojito

Highball

2 oz white rum
3/4 oz fresh lime juice
1/2 oz simple syrup
6 mint leaves
soda water to top

Gently muddle the mint with syrup and lime, add rum and ice, top with soda.

Garnish: Mint sprig.

Whisky Sour

Rocks

2 oz whisky
3/4 oz fresh lemon juice
3/4 oz simple syrup
1/2 oz egg white, optional

Shake hard with ice and strain over fresh ice. Add egg white for a silkier top.

Garnish: Lemon twist and a cherry.

Tom Collins

Collins

2 oz gin
1 oz fresh lemon juice
1/2 oz simple syrup
soda water to top

Build over ice and top with soda.

Garnish: Lemon wheel and a cherry.

Vodka Soda

Highball

2 oz vodka
4 oz soda water

Build over ice and stir once.

Garnish: Lime wedge.

Rum and Coke

Highball

2 oz white rum

1/2 oz fresh lime juice

cola to top

Build over ice, add the lime, and top with cola.

Garnish: Lime wedge.