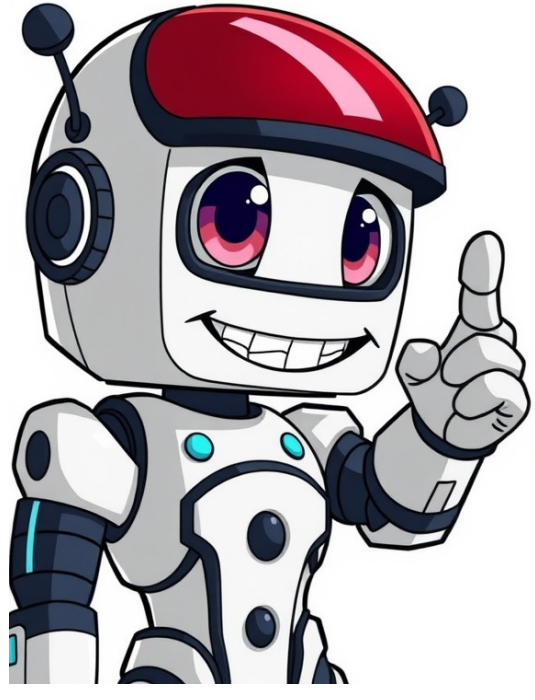


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of mixing a fine drink =====
Cognac-Cognac 8.0/10 (1 vote) A little upgrade to a light beer that gives a GET INTO THE PARTY feeling! 12 o'clock Cognac 12 o'clock Coors No one knows for shure who created this cocktail or where. Despite its mysterious history, it likely came to being sometime around 1900 as a combination of rye whiskey, sweet vermouth and aromatic bitters. While many bartenders today substitute bourbon for rye, there's nothing like the original. Get the recipe: One cocktail about 1 oz each of rye, cognac, and a splash of vermouth, stirred with ice. The Negroni's bitter intensity and equal parts formula have helped make it a favorite among home and professional bartenders alike. Get the recipe. The Martini is known for its allure and sophistication, but its origins are muddled at best. The formula appeared in print under several different names around the turn of the 20th century. Made traditionally with gin (although vodka is a frequent substitute), dry vermouth, and orange bitters, it's a cocktail that ignites the imagination. Get the recipe. The blender has certainly put its stamp on the Daiquiri, but this profoundly simple drink is at its best when it stays clear of a steel blade. Simply shake up rum, simple syrup and a blast of fresh lime juice, and you have the most perfect of citrusy cocktails. Get the recipe. Continue to 5 of 24 below The very first definition of the word "cocktail" in the Oxford English Dictionary was published in 1769, describing a concoction of spirits and sugar. It took another 150 years before the term was used to describe the mixed drinks we know today. The oldest known version of the Old Fashioned. But the origin is still solidly debated. It's definitely where you should start. Get the recipe. Egg white or yolk is the most important ingredient you'll need to make with this cocktail. When the recipe for this cocktail first appeared in 1862 in the famous Jerry Thomas Bartender's Guide, it called for an egg white to be shaken along with whiskey, lemon juice, and simple syrup, taming the tartness and giving the drink a richer texture. In modern times, however, it's common for the egg to be left out. Our suggestion: Try it both ways and find out which you prefer. Get the recipe. A lively descendant of the gin punches of the 19th century, this mix of gin, lemon juice, simple syrup, and club soda tastes like a spiked sparkling lemonade and goes down just as easily. With no special equipment needed to make it—it's built right in the same glass you drink it out of—this is one simple, cooling cocktail you'll be glad to know how to make on a hot summer afternoon. Get the recipe. Ever been to New Orleans? If so, then you've probably had this cocktail. Created in the mid-1800s at the Sazerac Coffee House in the storied Crescent City, the Sazerac is a complicated concoction that starts with an absinthe rinse. Rye whiskey (originally cognac, but that swap happened pretty early), bitters (most often Peychaud's), and a sugar cube create a boozy yet fragrant sipper. Get the recipe. Continue to 9 of 24 below It may get overshadowed by the Margarita stateside, but this is Mexico's favorite cocktail. Drink snobs will tell you the tequila should be joined in the glass by freshly squeezed grapefruit juice and club soda, with a squeeze of lime, but we've tried it both ways and can assure you that the standard way of making the drink, with grapefruit juice (and, yes, that same squeeze of lime) is every bit as delicious and a whole lot easier. Get the recipe. Said to have been created in the 1940s as a way to introduce Americans to vodka, a then-uncommon spirit, this simple three-ingredient cocktail is an easy mix of vodka, lime juice, and spicy ginger beer. It's perhaps most notable for the vessel it's served in—a tomato-and-vodka-based classic, created in Paris in the 1920s, that is one of those drinks every city, every bar, and every bartender makes their own way. A traditional version with Worcestershire sauce, horseradish, and celery salt adds balance to this drink. Lastly, the Last Word, first served at the Detroit Athletic Club around 1915, is a flavorful mix of gin, Chartreuse, sweet marshmallow liqueur, and tart lime juice, polarizing its fans but earning devotion from those who appreciate its unique flavor profile. ===== The Margarita remains a beloved summertime cocktail, but its vodka-based variation has gained immense popularity in recent years. Either version can be a great addition to your cocktail menu. To make a perfect Margarita, it's essential to use quality tequila, orange liqueur, and fresh lime juice. The drink is also a popular choice for social gatherings, especially at outdoor events. Philly, including in Fishtown, where everyone feels welcome. Their creative drinks, like Art of the City and French 75 jello shots, are crafted with attention to detail. The bar's expertise is evident, even if you're not dressed up for it. R&D's cocktail list changes seasonally, offering innovative beverages such as pizelle-inspired milk punches or Sneak Pencil, featuring Tennessee whiskey and Jamaican rum. El Rey's speakeasy-style bar, lit primarily by candle services, provides an intimate setting for a cocktail date. The bartender here serve exceptional cocktails, including the Yacht Rock Spritz and house daiquiris, crafted with coconut-washed rum and unique flavor combinations. Ogawa Sushi & Kappo's rooftop bar, Almanac, has become a favorite among locals. Alongside its omakase sushi menu, the bar serves rifts on classic cocktails, including the Toki highball, made with rum. Friday Saturday Sunday's first-floor bar offers precise science-driven drinks, such as the Orange Catholic and Assassin's Handbook. The chic speakeasy vibe and surprising flavor combinations make it a standout spot for cocktail enthusiasts. Franklin Bar boasts an unmarked entrance and a sultry atmosphere, matching its menu of spicy and surprising cocktails. A favorite among patrons is the Jackie Daytona, a tik-esque drink that embodies the bar's unique spirit. These recommendations offer a range of exceptional cocktails in Philadelphia, catering to various tastes and preferences. A comprehensive guide to mixology takes center stage with La Jefa Milpa's creative concoctions, ranging from classic margaritas to more complex creations. The bar's menu is constantly evolving, ensuring guests always find something new to try. The world of 'Z' cocktails is sure to tickle your taste buds, with options ranging from classic Zombies to elegant Zinfandel Wine. For those seeking a drink that speaks perfectly, look no further than 'O' cocktails, featuring iconic names like 007 and 00 Negroni. The unique combination of flavors in these drinks makes them stand out from the rest. Those who appreciate creativity and originality will be drawn to the top-tier 'I' cocktails, such as the refreshing 'I-Up' or classic '19th Hole.' Double the fun with '2' cocktails, which offer a complex '21 Club' experience or the straightforward '27 Red.' Triple the delight with '3' cocktails, featuring whiskey-rich options like the '3 Wise Men' or unique '36th Chamber.' Those seeking a drink that's four times the fun will find it in '4' cocktails, such as the lucky '4 Leaf Clover' or fizzy '49erFizz.' High five for '5' cocktails, which balance flavors with luxurious options like the '50/50' and '5th Avenue.' Get six-salsal with '6' cocktails, where early risers will love the '6am Sunrise,' while those looking for quick satisfaction can opt for '60 Seconds.' Find seventh heaven in '7' cocktails, featuring classic options like the '7 and 7' or sparkling '75 Cocktail.' Elevate your drink experience with '8' cocktails, which include nostalgic '80s Wine Cooler' and modern '88.' Finally, hit the mark with '9' cocktails, ranging from retro '90s Nostalgia' to tropical '99 Bananas.' As we explore the world of mixology, it's essential to remember that some of these famous cocktails have been popular for generations, thanks in part to their appearance in movies and pop culture. For those looking to brush up on their bartending skills, visit our recently updated Bar A-Bartender page featuring various locations or check out one of our many bartending school locations. The world of mixed drinks is home to numerous concoctions, each with its unique taste and history. Two classic cocktails that deserve attention are the Brazilian national cocktail, Cosmopolitan, and the White Russian. Both are easy to make and can be customized to suit your preferences. The Cosmopolitan is a refreshing drink made with white cranberry juice, vodka, triple sec, and fresh lime juice. The method involves placing the lime and sugar in a double old fashioned glass and muddling gently, then filling it with cracked ice and adding Cachaca. Stirring gently helps to involve all the ingredients. Next up is the Cosmopolitan, an official IBA cocktail made with vodka, triple sec, cranberry juice, and freshly squeezed or sweetened lime juice. Its ingredients include 40 ml of vodka, citrun, 15 ml of Cointreau, 15 ml of fresh lime juice, and 30 ml of cranberry juice. To make it, you add all the ingredients to a cocktail shaker filled with ice and shake well before straining into a large cocktail glass. The Daiquiri is another simple yet elegant cocktail made with rum, lime juice, and simple syrup. Its ingredients include 60 ml of white Cuban Rum, 20 ml of fresh lime juice, and two bar spoons of superfine sugar. To make it, you add all the ingredients to a cocktail shaker, stir well to dissolve the sugar, then add ice and shake before straining into a chilled cocktail glass. Moving on to the Espresso Martini, an official IBA cocktail that combines vodka, espresso, coffee liqueur, and simple syrup for a rich, caffeinated drink. Its ingredients include 50 ml of vodka, 30 ml of Kahlua, 10 ml of sugar syrup, and one strong espresso. To make it, you pour all the ingredients into a cocktail shaker, shake well with ice, strain into a chilled cocktail glass, and garnish with nothing. The French 75 is an official IBA cocktail made with gin, lemon juice, sugar syrup, and champagne. Its ingredients include 30 ml of gin, 15 ml of fresh lemon juice, 15 ml of sugar syrup, and 60 ml of champagne. To make it, you pour all the ingredients except the champagne into a shaker, shake well, then strain into a Champagne flute filled with ice cubes, topping up with champagne. The French 75 is a refreshing and elegant drink, perfect for special occasions. Another classic cocktail is the Gin and Tonic. This simple drink is made with gin, tonic water, and a squeeze of lime. To make it, you add 2 oz of gin to a tall glass filled with ice, followed by 4 oz of tonic water and a squeeze of lime juice. Stir gently and garnish with a lime wedge. The Gin & Tonic is a highball cocktail made by adding gin to tonic water poured over a large amount of ice, often described as "Gin and Tonic." Its ingredients include 2 oz of gin and four to six oz of tonic water. To make it, you fill a highball glass with ice, add the gin to the glass, top with tonic water, stir well before garnishing with lime wedge. Next up is the Hurricane, a fruity and potent cocktail made famous in New Orleans by combining various rums with passion fruit and citrus juices. Its ingredients include 2 oz of light rum, 2 oz of dark rum, one oz. of lime juice, half an oz. of passion fruit syrup, half an oz. of simple syrup, and grenadine for color (optional). To make it, you fill a shaker with ice and add the light rum, dark rum, lime juice, orange juice, passion fruit syrup, simple syrup, and grenadine before shaking well and straining into a hurricane glass filled with ice. Last but not least, we have the Irish Coffee, an official IBA cocktail made with Irish whiskey, coffee liqueur, cream, and a dusting of cocoa powder. To make it, you pour 2 oz of Irish whiskey into a heated glass, followed by 1 oz of coffee liqueur and 1 oz of heavy cream. Stir gently and garnish with a dusting of cocoa powder. The Irish Coffee is a warming and comforting drink, perfect for cold evenings. Pouring the layer of chilled cream on the back of a spoon just above the surface of the coffee. Finally, we have the John Collins, an official IBA cocktail made with gin, lemon juice, simple syrup, and soda water. Its ingredients include 45 ml of gin, 30 ml of fresh lemon juice, 15 ml of simple syrup, and 60 ml of soda water. To make it, you pour all the ingredients into a glass filled with ice before serving. Pouring over ice into a highball glass filled with ice. Stir gently. Garnish: A lemon slice and maraschino cherry. KIR (IBA official cocktail) Ingredients: 90 ml Dry White Wine 10 ml Crème de Cassis Method: Pour Crème de Cassis into glass, top up with white wine. Garnish: None Long Island Ice Tea (IBA official cocktail) A Long Island Ice Tea is a popular drink that typically contains Vodka, Tequila, Light Rum, Triple Sec, Gin, and Cola. Ingredients: 15 ml Vodka 15 ml Tequila 15 ml White Rum 15 ml Dry Cointreau 30 ml Lemon Juice 20 ml Simple Syrup 20 ml Orange Curacao 15 ml Oregat Syrup (Almond) 30 ml Fresh Lime Juice 7.5 ml Simple Syrup Gently. Garnish: Lemon slide (optional) Mai Tai (IBA official cocktail) A classic Mai Tai is a tropical cocktail that combines rum, lime juice, orange liqueur, and almond syrup. Ingredients: 30 ml Amber Jamaican Rum 30 ml Martinique Molasses Rhum 15 ml Orange Curacao 15 ml Oregat Syrup (Almond) 30 ml Fresh Lime Juice 7.5 ml Simple Syrup Method: Add ingredients into a shaker with ice. Shake and pour into a double rocks glass or a highball glass. Garnish: Pineapple spear, mint leaves, and lime peel. Manhattan (IBA official cocktail) A traditional Manhattan is made with Whiskey, Sweet Vermouth, and Bitters. Ingredients: 50 ml Rye Whiskey 20 ml Sweet Red Vermouth 1 dash Angostura Bitters Method: Add all ingredients into a shaker with ice cubes. Shake well and strain into a chilled cocktail glass. Garnish: Cocktail cherry (optional) Margarita (IBA official cocktail) A Margarita is a classic cocktail consisting of vodka, lime juice, orange liqueur, and simple syrup. Ingredients: 50 ml Tequila 100% Agave 20 ml Triple Sec 15 ml Freshly Squeezed Lime Juice Method: Add all ingredients into a shaker. Shake well and strain into a chilled cocktail glass. Garnish: Cocktail cherry (optional) Mojito (IBA official cocktail) A Mojito is a refreshing drink made with rum, lime juice, mint leaves, and soda water. To make it, you add 2 oz of rum to a tall glass filled with ice, followed by 1 oz of lime juice, 1 oz of simple syrup, and 60 ml of soda water. Stir gently and garnish with a sprig of mint. Mint Mojito (IBA official cocktail) A Mint Mojito is a refreshing drink made with rum, lime juice, mint leaves, and soda water. To make it, you add 2 oz of rum to a tall glass filled with ice, followed by 1 oz of lime juice, 1 oz of simple syrup, and 60 ml of soda water. Stir gently and garnish with a sprig of mint. Moscow Mule (IBA official cocktail) A Moscow Mule is a refreshing drink made with vodka, lime juice, and ginger beer. To make it, you add 2 oz of vodka to a tall glass filled with ice, followed by 1 oz of lime juice, 1 oz of simple syrup, and 60 ml of ginger beer. Stir gently and garnish with a sprig of lime. Negroni (IBA official cocktail) A Negroni is a classic cocktail made with gin, Campari, and sweet vermouth. Ingredients: 30 ml Gin 30 ml Bitter Campari 30 ml Sweet Red Vermouth Method: Pour all ingredients directly into a chilled old fashioned glass filled with ice. Stir gently. Garnish: Half orange slice New York Sour (IBA official cocktail) A New York Sour is a classic cocktail made with gin, lemon juice, simple syrup, and soda water. To make it, you add 2 oz of gin to a tall glass filled with ice, followed by 1 oz of lime juice, 1 oz of simple syrup, and 60 ml of soda water. Stir gently and garnish with a sprig of lime. Old Fashioned (IBA official cocktail) An Old Fashioned is a classic cocktail made with whiskey, sugar, bitters, and a splash of citrus. To make it, you add 2 oz of whiskey to a lowball glass filled with ice, followed by 1 oz of simple syrup, 1 oz of bitters, and a splash of citrus. Stir gently and garnish with a sprig of citrus. Paloma (IBA official cocktail) A Paloma is a refreshing drink made with tequila, lime juice, and grapefruit soda. To make it, you add 2 oz of tequila to a tall glass filled with ice, followed by 1 oz of lime juice, 1 oz of simple syrup, and 60 ml of grapefruit soda. Stir gently and garnish with a sprig of lime. Penne Peppercorn (IBA official cocktail) A Penne Peppercorn is a classic cocktail made with gin, Campari, and sweet vermouth. Ingredients: 30 ml Gin 30 ml Bitter Campari 30 ml Sweet Red Vermouth Method: Pour all ingredients directly into a chilled old fashioned glass filled with ice. Stir gently. Garnish: Half orange slice Peanut Butter Cups (IBA official cocktail) A Peanut Butter Cups is a classic cocktail made with gin, Campari, and sweet vermouth. Ingredients: 30 ml Gin 30 ml Bitter Campari 30 ml Sweet Red Vermouth Method: Pour all ingredients directly into a chilled old