FRENCH 75
Glassware: coupe (chilled). 1 oz cognac. ¼ oz simple syrup**. ¼ oz lemon juice. 4 oz dry sparkling wine. Garnish: lemon peel and sugared rim. Variation: substitute gin for cognac

APEROL SPRITZ

GROG
Glassware: Double old-fashioned (chilled). 1 oz lime. 1 oz brown sugar (or demerara simple syrup)**. 1 oz Dark rum. 4 oz water. Cracked Ice. Garnish: lime wedge. Variation: use hot water and no ice for a winter version

MARGARITA
Glassware: chilled glass. 2 oz tequila. 1 oz fresh lime juice. .75 oz triple sec. .75 oz simple syrup. Ice. Garnish: salt and lime. Variation: Smoky Margarita adds mezcal and changes the proportions.

SAZERAC

SIDECAR
Glassware: chilled coupe. 1.5 oz cognac. .75 oz triple sec .75 oz fresh lemon juice, ice. Garnish: sugar and lemon twist. Variation: Between the Sheets adds rum and changes the proportions.
**OLD FASHIONED**

Glassware: Old fashioned (chilled). 2 oz Bourbon. 1 or two dashes aromatic bitters (Angostura). 1 tsp simple syrup**. Garnish: orange peel

*Variation 1*: use different flavored bitters, for instance, black walnut

*Variation 2*: muddle a maraschino cherry and orange slice for the Midwestern version

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**PISCO SOUR**

Glassware: chilled glass. 2 oz pisco. 1 oz fresh lime juice. .5 oz simple syrup. 1 egg white. ice. Garnish: bitters and/or cinnamon.

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**DRY MARTINI**

Glassware: chilled martini glass. 2.5 oz gin. .5 oz dry vermouth. ice. Garnish: olive or lemon twist.

*Variation*: Vesper Martini adds vodka, substitutes vermouth with Lillet, and changes the proportions.

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**MANHATTAN**

Glassware: coupe or rocks glass. 2 oz Bourbon or rye whiskey. .75 oz sweet vermouth. 1 dash aromatic bitters. Garnish: cocktail cherry

*Variation*: use different bitters, for instance cherry

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**NEGRONI**

1 oz dry London gin. 1 oz Campari. 1 oz sweet vermouth. Garnish: Orange peel.

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**BOULEVARDIER (AUTUMN NEGRONI)**

Glassware: Coupe. 1.25 oz bourbon or Rye. 1 oz Campari. 1 oz sweet vermouth. Garnish: orange peel.

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**SIMPLE SYRUP**

1 part water. 1 part sugar. Heat and stir until dissolved. Add vodka or rum as preservative.

*Variations*: Double the sugar for rich simple syrup or use demerara sugar for a richly flavored syrup to use with rum.

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Tools needed: Boston (cocktail) shaker, Hawthorne strainer, mixing glass, julep strainer, mesh strainer, jigger (or measuring spoons), bar spoon, citrus juicer

Ingredients: Choose as many cocktails as you would like to try from the list above and gather your ingredients! If you have questions ahead of time, feel free to contact Montie’ at mdobbi@lsuhsc.edu. We will also do our best to monitor and answer questions while we are live.

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