

# *classic* COCKTAILS

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Tips to get  
you into the

*Mix*

Learn the art of the

*Garnish*

Glam it up with  
a '60s

*Soirée*

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# *The Age of Elegance*

*Close your eyes. Hear that? It's Dinah Washington on the record player. Now Frank Sinatra. The guests around you are debonair gents and gals with gorgeous gams. There are sumptuous hors d'oeuvres before you and you're holding your favourite cocktail.*

*The best part? This scene isn't from a bygone era. It's now. It's here. And we're going to show you everything you need to know about expertly mixing and serving classic cocktails. In store, we have the perfect ingredients for Martinis, Stingers, Whisky Sours...you name it. Better yet, let your guests name it. You'll be prepared!*





# classic COCKTAILS

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# *It's a* classic

*If you're going to learn to mix and order traditional cocktails, it helps to know their backgrounds*



**T**hey are the gold standard of cocktails—the classics. Some capture the elegant mood of an era, while others transport us to the coolest of urban clubs, the lounge life of yesteryear, or simply to faraway places, where warm breezes blow and the demands of everyday life are forgotten. They are an essential part of any mixologist's repertoire and hold timeless appeal for every generation.

As we entertain such a resurgence in classic cocktail culture today, it's clear that we're still fascinated by those times when cocktails were the epitome of cool. Like any trend, there have been high points and times when they've waned, but there's no doubt these famed drinks will never go out of style.





The  
**Rob Roy**

made with *Té Bheag*

For this recipe, see page 41.

Té Bheag (pronounced chey vek) is unchilfiltered to preserve and accentuate the flavours. This blended whisky is derived from 8- to 11-year-old malts from Islay, Highland and Speyside and is one of the scotch world's best values.



VINTAGES

\*VINTAGES Essentials Collection is always available in VINTAGES at select LCBO locations. Visit [vintages.com](http://vintages.com).

**TÉ BHEAG SCOTCH WHISKY CONNOISSEURS' BLEND, UNCHILFILTERED (PRÀBAN NA LINNE)**  
\$36.95 700 mL 949172 A VINTAGES Essential\*

For this Rob Roy, use Té Bheag, with the richness of toffee and delicate peaty tones with a long, warm finish.



**W**hat is it about those favourites that have captured our imagination? As a rule, simplicity in design is vital and great taste is a must.

A chosen spirit or two, ice, a splash of flavour, a touch of bitter or sweet. Some are shaken, others stirred, while the garnish always enhances the look, taste and experience.

While cocktails may find their roots around the globe, their overriding tradition seems definitively American. One could point to the glamour of Hollywood or the Rat Pack's influence on defining the sophistication around these drinks, but many are simply the result of a creative bartender or an insistent customer. Still, that chic image has helped grow their appeal.

Take an historical tour of these classics and you'll find many of them begin in the most appropriate of cities: New York. The Martini was—by one of many accounts—



The  
**Sidecar**  
made with Courvoisier VS  
For this recipe, see page 41.



**COURVOISIER VS: SAVE \$3.20 NOW \$52.75 Reg. \$55.95** 750 mL 1925

When the night calls for something special, shake up your routine with the delicious complexity of Courvoisier in a legendary Sidecar.





***The Sidecar was created in Paris in the 1920s and named after a U.S. army captain who always arrived by motorcycle sidecar.***



created at the Knickerbocker Hotel by a bartender named Martini, while the Manhattan was a cocktail specifically designed for a high society event at the city's Manhattan Club in the 1870s. The similar Rob Roy came along shortly thereafter. Named for Scottish folk hero Robert Roy MacGregor, the sweet drink is made with scotch, instead of rye.

Even though the Sidecar was developed in Paris in the 1920s, it was created at Harry's New York Bar and named after a U.S. army captain who always arrived by motorcycle

sidecar. In fact, another famed drink could be attributed to this renowned bar, as a transplanted bartender from Harry's brought the Bloody Mary along as part of his repertoire, augmenting it with hot sauce, Worcestershire sauce and horseradish to give it that distinctive bite. Brunch would never be the same.

Naturally, people love a good story when it comes to the mythology of cocktails. This is especially true for those cocktails that hail from sweltering climates. Think of the Margarita, which some claim is named after a sultry cabaret dancer in a Tijuana bar who would eventually go to Hollywood and become screen star Rita Hayworth.

And who doesn't love the idea of Hemingway, hunkered down in the Cuban heat, writing his next novel and quenching his thirst with a Mojito? (In fact, Hemingway was said to have preferred Daiquiris, but the famous bar that created the Mojito has managed to convince people, mainly thirsty tourists, otherwise.)



Then there are those industrious sorts who could mix two parts opportunity and one part inventiveness in creating a new cocktail for the masses. In the early 1940s, John Martin had acquired the rights to Smirnoff Vodka and found the perfect partner in restaurateur Jack Morgan, whose struggling ginger beer enterprise needed a boost. Together they created the Moscow Mule and vodka's introduction to the States went into the stratosphere. Similarly, Californian restaurateur Vic Bergeron—better known as Trader Vic—wanted to create a fame-worthy cocktail and succeeded when he hit upon the Mai Tai.

Of course, Hollywood has its share of iconic moments over cocktails or within a swanky lounge. Would *Casablanca* have had the same romantic impact if Bogart and Bergman weren't sipping those Champagne Cocktails in a gin joint like Rick's Café Américain? And consider what *Sex and the City* did for the Cosmopolitan's appeal. In recent years the influence of the hit series *Mad Men* has captured that ultra-cool era of the early '60s. It was an age of lounge-inspired, Rat Pack hipness in which there was a fashionable swagger to sipping cocktails that felt upscale without seeming precious. And we've re-embraced it.



The  
**Manhattan**  
made with Crown Royal  
For this recipe, see page 40.



**CROWN ROYAL: SAVE \$2.00**  
**NOW \$26.45 Reg. \$28.45** 750 mL 1487

American by name but the true Manhattan demands a Canadian rye, so keep your cocktail regal with the commanding taste of Crown Royal.





*It was an age of lounge-inspired, Rat Pack hipness. There was a fashionable swagger to sipping cocktails that felt upscale without seeming precious.*



With the resurgence of cocktail culture today, we are finding the art and alchemy of mixology taking on new trends and tastes. The emergence of premium spirits; freshly squeezed, chopped or muddled flavours; and a taste for the unique all play a part in crafting what may well result in cocktails that will become classics in their own right. Whatever your preference, it's encouraging to know that there's always an easygoing line-up of legends to sip and to share.



The  
**Moscow Mule**  
made with Russian Standard Vodka  
For this recipe, see page 40.



**RUSSIAN STANDARD VODKA: SAVE \$1.00**  
NOW \$24.00 Reg. \$25.00 750 mL 137117

If a tribute to Moscow is in the mix, then best uncap the pure, clean character of Russian Standard to complement the sweet-spicy zing of ginger beer and lime in a Moscow Mule.



The

# Martini

*pure class in a glass*



**T**he Martini is, without argument, the most legendary of the cocktails. Whether you're a traditionalist and prefer gin or take a more contemporary turn with vodka, there's no mistaking the perennial appeal of this classic. For many, it is the essence of cool—timeless, tasty, easy to mix, but difficult to perfect.

Composed of just three ingredients: gin or vodka, dry white vermouth and an olive (or a lemon twist), the Martini should be suitably chilled and served

straight up in that familiar stemmed Martini glass—a glass shape that has itself come to symbolize cocktails.

What's fascinating about the drink, though, is how much it has changed since it first appeared. Early interpretations of the drink included the “Martinez,” which mingled bitters, maraschino liqueur, vermouth and a slice of lemon. In another version, the recipe calls for equal measures gin and vermouth, which would horrify most of today's admirers.

*Long a favourite among famous leaders, writers, entertainers and more, the Martini has maintained an air of sophistication and elegant taste through the ages.*



The  
**Gin Martini**  
*made with Tanqueray Gin*  
For this recipe, see page 40.



**TANQUERAY DRY GIN \$26.95** 750 mL 2691

One icon deserves another, so be sure to shake or stir your  
Gin Martini with the clean, characteristic taste of Tanqueray.

# Are you dashing?

When a recipe, like this one, calls for a "dash" or two, do you know how much to add? One dash equals 4 or 5 drops. If you're using a pour spout (and you should be), one dash means one splash.



The  
**Vodka  
Martini**  
made with Grey Goose Vodka  
For this recipe, see page 41.





There are claims it was first made in San Francisco, and by a bartender named Martini at the Knickerbocker Hotel in New York. This elusive history only adds to its legendary appeal.

Then there are the Martini's extended family members.

*As the Martini is best savoured slowly, there's no better recommendation than taking your time to discover the taste you prefer.*

Along the Martini family tree sprung the Gibson, which is essentially a Martini garnished with a pickled onion rather than an olive. Its heritage can be traced back to a number of tales, and a number of gentlemen named Gibson.

The Martini is as appropriate at a black tie function as it is for a back deck social. But how to pour perfection? Knowing how to order your preferred Martini will help. Essential, naturally, is a gin or vodka that is worthy of the responsibility. Absolut Elyx and Grey Goose vodka are two super-premium alternatives that are incredibly smooth and clean. For gin, Tanqueray has long been admired for its subtle botanical mix and outstanding balance.

The standard ratio for a classic Martini is a matter of debate: some say five parts gin to one part white vermouth, others say seven to one. Then there are those who couldn't identify what a few drops of vermouth amount to. These are fans of the dry Martini. When

someone orders it "very dry" or "bone dry" most bartenders will add just a drop of vermouth, whereas some will simply put the cap on the vermouth and, for the sake of show, tip the bottle over the drink and pour nothing.

You may have heard of the "Dirty Martini," in which the glass is coated with a swirl of olive brine before straining in the chilled spirits. And that, of course, brings us to the olive, a garnish to some, the catalyst to great taste to others. That salty hit beautifully melds the flavours together, and what a pleasure to empty the glass and then enjoy the vestiges of the cocktail with one final exclamation of salty goodness. Defend the lemon twist if you will, but the experience is just not the same.



The  
**Gibson**  
**Martini**  
made with Absolut Elyx Vodka  
For this recipe, see page 40.

# The *Negroni*

*Don't forgo the Italiano*

With the resurgence of classic cocktail culture, many enthusiasts are taking the opportunity to expand their repertoires. Count the Negroni among the more intriguing additions. Made with Broker's Premium Gin,

Martini & Rossi Sweet Vermouth and Campari, an Italian bitter long recognized for its unmistakable taste and distinctive red hue, the Negroni is a refreshing classic that's guaranteed to impress.



## *The Negroni*

*Campari, Broker's Premium Gin  
and Martini & Rossi Sweet Vermouth*

Campari is a must; Broker's Premium Gin and Martini & Rossi Sweet Vermouth are inspired choices to give this Negroni the balanced taste it demands.

For this recipe, see page 41.



In fact, Campari makes a unique base for a range of cocktails. For instance, its inimitably dry character shows well with minimal accompaniments like sweet vermouth, soda and citrus. Though simply over ice may be the best introduction.

In the long history of Campari admirers (it was first created in 1860), the brand took a significant leap forward in the early 20th century when it captured the imagination of noted artists who contributed their talents to advertising campaigns. What emerged was a brand image as distinct as the taste.



Campari ad, circa 1960

Campari ad, circa 1909



From decade to decade, various artistic movements influenced Campari's campaign artwork. What better promotion for a company than to have those who were defining the era's expression lend their own stylish look to the brand?

It was a natural fit for all parties concerned—a stylish Italian brand that combined individual character, glamour and sex appeal mingling with those Hollywood stars who'd earned a worldwide following. It was brand and beauty, as one.

Soon, celebrity endorsement nudged its way into the promotion of Campari, and this contributed to the cosmopolitan character of the drink. Actors like Humphrey Bogart and David Niven, among others, began by enjoying the taste of Campari's "Red Passion."

Today, Campari carries on with that relationship, showcasing the alluring personalities of our age and satisfying the tastes of those drawn to its unique flavour. It's truly a classic that has achieved its status not just through the exceptional character of its herbaceous, fruity qualities, but by understanding, before many, that image is a powerful elixir in its own right.



**6 BONUS AIR MILES®**  
**REWARD MILES**  
Brokers Premium London Dry Gin

**CAMPARI APERITIVO: SAVE \$1.00 NOW \$23.95 Reg. \$24.95** 750 mL 277954  
**BROKER'S PREMIUM LONDON DRY GIN: \$24.80** 750 mL 605162  
**MARTINI & ROSSI SWEET VERMOUTH: \$12.95** 1000 mL 215343

Classic

# Mixology

Use these four techniques to properly prepare any cocktail and make your guests feel worthy of a night with the Rat Pack



We've created this special section to show you how to shake, muddle, rim and layer like Colin Field, head barman of Bar Hemingway at the Ritz, Paris—called “The World’s Greatest Bar Tender” by *Forbes* magazine. Well, okay, we’ll help you come very close. Limber up and read on!

The  
***Cosmopolitan***  
made with Grand Marnier  
and Smirnoff Citrus Vodka

Enhance the citrus kick in your Cosmopolitan by opting for the lively tastes of Smirnoff Citrus and the sweet orange of Grand Marnier. For this recipe, see page 40.



**8 BONUS AIR MILES®**  
**REWARD MILES**  
Grand Marnier



**6 BONUS AIR MILES®**  
**REWARD MILES**  
Smirnoff Citrus Vodka

**GRAND MARNIER: \$23.95** 375 mL 12195  
**SMIRNOFF CITRUS VODKA: \$25.45** 750 mL 56902





**1.** *Shake your beauty*  
(It's all in the wrist!)



Shaking a cocktail is undeniably the easiest way to show off your cocktail-making skills—it's loud, it's cool, it's fun. But it's also crucial. For so many cocktails, like the Cosmopolitan, blending the ingredients well and chilling them quickly are essential to getting the right flavour.

1. Fill shaker halfway with ice (less if you're making two drinks).

2. Don't make more than two drinks at a time. Liquids need space to dance.

3. Add ingredients and shake vigorously for about 10 seconds, or until the shaker shows condensation. Use a steady rhythm.

4. To release the shaker's seal, simply give it a gentle tap on the edge of a solid surface.

## 2. Layering

This may be the least-used mixology technique, but it is by far the most impressive. It creates gorgeous cocktails with distinct coloured layers and is used for B52s or this Tequila Sunrise. The idea is to very carefully pour in liquids from heaviest to lightest.

But don't worry, layering is not as difficult as it sounds, especially if you practise. Always use pour spouts to gently pour exactly the amount you want. You can buy them at most kitchenware stores.

### The Tequila Sunrise

*made with el Jimador Blanco Tequila and Chambord Royale*

For this recipe, see page 41.



1. For a great "sunrise" effect for this cocktail, pour in the Chambord Royale or grenadine first.

2. Add lots of ice to really cool it down (this will help with the next step).

3. Pour the tequila over the back of a spoon into the glass. Always pour the alcohol over ice.

4. Add the lime and orange juices.

5. Garnish with an orange slice and a maraschino cherry.

Tell your guest to stir the drink before sipping to get the full flavour, and not just the juice at the top of the glass.

EL JIMADOR BLANCO TEQUILA: **SAVE \$2.00 NOW \$30.95 Reg. \$32.95** 750mL 173617  
 CHAMBORD ROYALE: **SAVE \$3.00 NOW \$36.95 Reg. \$39.95** 750mL 111443

Give your Tequila Sunrise the shine it needs by always mixing with the smooth sipping of el Jimador and classic sweet of Chambord Royale.



### 3. *Rim the glass*

This may seem like a simple concept; after all, we've all done the old dampen and dip technique for a quick Caesar or Margarita. But to create a rimmed cocktail that looks and tastes like a million bucks—even the Bloody Mary, which wasn't traditionally served with salt—there are some extra steps to keep in mind.

1. Moisten the rim of an empty glass with one of the cocktail's liquid ingredients or fresh citrus juice, or rub it with a fresh lemon or lime wedge.

2. Fill a saucer or bowl with kosher salt, celery salt or super-fine sugar depending on the cocktail you're making.

3. Hold the glass parallel to the table, not upside down.

4. Gently roll the rim into the salt or sugar while slowly turning the glass. You want only the outer edge to be covered!

5. Shake off any excess—not into the dish, as it will clump.

6. Fill the glass with your pre-mixed cocktail, then garnish.

### The *Bloody Mary*

*made with Stolichnaya Vodka*

For this recipe, see page 40.



**STOLICHNAYA VODKA: \$24.95** 750 mL 225243

Let all the other ingredients in a Bloody Mary battle for their space on the stage. With Stoli, you know where the spotlight will be.

## 4. *Muddling*



This is a fancy term for mashing up. And it pertains to the solid ingredients. The ideal tool is, not surprisingly, called a muddler, which is about as long as a standard spoon and is made out of either wood or metal. For this Mojito, for instance, place the lime, mint and sugar in a highball glass and use the muddler's flat end to mash down on them. This not only releases lime juice and mint oil, but it helps the sugar dissolve. Add ice, then pour the rest of the ingredients into the glass.

### *Hint:*

*It should take about 20 seconds for a successful muddle.*



The  
*Mojito*  
made with Havana Club  
Añejo Blanco Rum  
For this recipe, see page 40.







## *More tips from the pros:*

Don't be shy: add some panache to your shaking and pouring. Try to put a little moxie in your muddle.

Know your stuff: a glam party in full swing isn't the time or place to wing it. Make sure you can make five classic cocktails for your party, and offer them up as suggestions to guests.

ABC: always be cleaning. Cocktail mixing can be messy, and that's why pro mixologists keep an assortment of wet and dry cloths on hand and wipe as they go. If your drink-mixing space is clean and organized, you can focus on your flair!

# Perfect Present

If you're going to do it up classic-style, you'll need to make a show of your expertly mixed cocktails. The proper glass, a garnish placed just so and the appropriate barware will not only help create an extraordinary cocktail, but they'll really set the scene. Read on for must-have tips, tricks and tools.



Left to right: for the Sea Breeze, Skyy Vodka, Hennessy Black and the Stinger, see page 31; for Sauza Tequila Silver and the Margarita, see page 35.



# tation



## *A Glass Act*

*Outfit your bar with these five must-have glasses and serve any cocktail with classic style*

To ensure that classic look, choose glassware made with crystal, or that features embellishments like etching, gold rims and ornate shapes.

---

### **1. THE COCKTAIL OR MARTINI GLASS**

Fitting that the glass used for the Martini, the king (or queen) of mixed drinks, is served in a vessel often just called the cocktail glass. Enough said.

**2. THE HIGHBALL GLASS** Use this statuesque beauty for a Sea Breeze, Tom Collins, Bloody Mary, Scotch and Soda, Cuba Libre and Moscow Mule.

**3. THE COUPE** Originally used for bubbly until the flute took over, this glass is also perfect for short cocktails like the Stinger or Daiquiri.

**4. THE OLD-FASHIONED GLASS** Also called a lowball or rocks glass, this easy-grip vessel is used for the cocktail it was created for, Black or White Russians and anything "on the rocks."

**5. THE MARGARITA GLASS** A variation on the Champagne coupe, the wide bowl of this glass and its salt-ready rim make it perfect for the Margarita.

# Garnish

*like the good old days*



The late '50s. Men knew how to wear a hat, and drinks knew how to wear a garnish. Bold and stylish. Forget whisper-thin wedges of citrus; you'd get a full lemon wheel riding shotgun on the rim of your glass. And long before oranges were just a breakfast fruit, they also enjoyed the nightlife.

Garnishes back then had such graphic appeal you could tell what Dean Martin was drinking from across the room. Even at home, people took pride in preparation. Offering your guests a cocktail was an act of kindness and creativity. Garnishing was a natural part of being social and stylish.

The  
***Daiquiri***  
made with  
*Appleton Estate V/X Rum*

For this recipe, see page 40.

**APPLETON ESTATE V/X: SAVE \$1.45**  
**NOW \$24.00 Reg. \$25.45** 750 mL 177808

A preferred rum for all the right reasons, Appleton's easygoing, medium-bodied nature balance the sweet and citrus of the Daiquiri.





# *The Essentials*

- 
- MINT SPRIGS
  - STUFFED OLIVES
  - MARASCHINO CHERRIES
  - ORANGE SLICES
  - LIME WEDGES
  - COCKTAIL ONIONS
  - LEMON TWISTS
  - PINEAPPLE SPEARS
-



Not everything was better back then; namely, the food-supply chain. Sorry, no fresh cherries in January. Garnishes had to travel well and last a long time. That's why preserves like cocktail onions and olives were such major players. And lemons and limes are hardy road-trippers, as is the armour-plated pineapple.

But don't let their good looks fool you. Garnishes were—and still are—so much more than eye candy. They're an essential taste ingredient. That's why mint must be muddled in a Mojito to release the delicious natural oils. Classic cocktails are a wonderful balance of flavours, and garnishes complete that balance. Nobody would dare hand Mr. Sinatra a Manhattan that was missing the sweetness of a maraschino cherry. And no Martini is complete without the silky brine of the olive.

Garnishing makes cocktail hour your time to shine as host or hostess. Your personal touch is in every creation.



The  
**Rusty Nail**  
made with Drambuie and  
Johnnie Walker Black 12 YR. Scotch  
For this recipe, see page 41.

**DRAMBUIE:** **SAVE \$2.00 NOW \$22.25 Reg. \$24.25** 375 mL 364174

**JOHNNIE WALKER BLACK 12 YR:** **SAVE \$2.00 NOW \$42.95 Reg. \$44.95** 750 mL 7880

A Rusty Nail insists upon superior spirits. The enduring charm of Johnnie Walker Black and Drambuie is that each one elevates the other.



# Graphic garnishes add retro flair.

The  
**Blue Hawaiian**  
made with Bols Blue Curaçao and Trader Vic's Silver Rum  
For this recipe, see page 40.



**BOLS BLUE CURAÇAO: \$16.45** 750 mL 306076

**NEW TRADER VIC'S SILVER RUM: SAVE \$1.00 NOW \$24.00 Reg. \$25.00** 750 mL 225607

Let the luau begin with this Blue Hawaiian. Mix it up with smooth Trader Vic's Silver Rum and the unique citrus tang of Bols Blue Curaçao.

# À

# la carte

*Classic barware is both elegant and functional. It's an essential part of the presentation.*

Don't be afraid to bring out the good stuff. After all, it's going to be on display for the evening. Choose retro or vintage pieces to add to the ambiance.

- 1. DECANTER** Back in the day everyone decanted their spirits. Nowadays people decant only wine. But your spirits need to breathe too. And they like to show off.
- 2. COASTERS** So many styles, and so functional. A great way to add to your décor.
- 3. COCKTAIL PICKS** Keep your garnishes stable, and your cocktails looking professionally finished.
- 4. THE SHAKER** Don't be tempted to just go after looks. Keeping your shirt clean requires a tight-fitting, easy-opening lid.
- 5. THE ICE BUCKET** The biggest time-saver on the bar. Look for beauty...and insulation.
- 6. THE JIGGER** Choose either a true jigger (1.5 oz) or pony shot (1 oz) with this classic measurer.
- 7. THE STRAINER** Don't rely on the holes atop your shaker. Go pro with a proper strainer.
- 8. THE COCKTAIL SPOON** The elegant way to blend your masterpiece.











# The *Sixties Soirée*

*Get back the glam with an updated take on the cocktail party*

*You're swingin', baby! And you're lucky—you've got some of the coolest, liveliest pals in town. Celebrate them by throwing a classy bash. And do it up right, like they did in the days when after-work Martinis were de rigueur, Bobby Darin made 'em dream about "The Good Life" and a party just wasn't a party without cocktails as gorgeous as the gowns.*

*Start with great invitations. Pick something worthy of a New York ad agency. Take your family's vintage décor out of storage. Put together an updated menu (nobody wants tomato aspic). Set the mood with a hip playlist. Dress the part. But, most importantly, mix up some classic cocktails—and don't forget the garnish.*





Use a layered cake stand from [GoldasKitchen.com](http://GoldasKitchen.com) to set out your hors d'oeuvres—it's an elegant touch.



The  
**Algonquin**  
made with Canadian Club Whisky  
For this recipe, see page 40.

**CANADIAN CLUB: \$25.00** 750 mL 42% A favourite smooth spirit of Canada, a sweet splash of the U.S. and a dash from Italy—what better way to capture the soul of the Algonquin.



“Can I mix you  
a cocktail?”

The  
*Stinger*

*made with Hennessy Black Cognac*

The Stinger is an invigorating yet smooth cocktail with a sustained finish, thanks to the wisps of honey and citrus in Hennessy Black.

For this recipe, see page 41.

The  
*Sea Breeze*

*made with Skyy Vodka*

A lot of fresh goes into a Sea Breeze, especially when mixed with a favourite like Skyy Vodka.

For this recipe, see page 41.



**25 BONUS AIR MILES®**  
**REWARD MILES**  
Hennessy Black Cognac

**SKYY VODKA: SAVE \$1.00 NOW \$24.00 Reg. \$25.00** 750 mL 410415  
**HENNESSY BLACK COGNAC: \$74.95** 750 mL 179457

See above for product description.

*“Whiskey with mix?  
This tastes fabulous!”*

Find the perfect Mint Julep glasses at [Anthropologie.com](http://Anthropologie.com).

The perfect accessory for you?

A vintage-inspired clutch from [UrbanOutfitters.com](http://UrbanOutfitters.com).



The  
**Mint Julep**  
made with Gentleman Jack  
Rare Tennessee Whiskey  
For this recipe, see page 40.

**GENTLEMAN JACK RARE TENNESSEE WHISKEY:**  
**SAVE \$1.00 NOW \$18.95 Reg. \$19.95** 375 mL 140806

Any Mint Julep worth its weight deserves a southern Gentleman of distinguished taste, impeccable reputation and charcoal-mellowed smoothness.



The  
**Whiskey Sour**  
made with Jameson Irish Whiskey

Rewrite the classic cocktail traditions and opt for the smooth, subtly honeyed taste of Jameson Irish Whiskey in your Whiskey Sour. For this recipe, see page 41.

The  
**Old Fashioned**  
made with Maker's Mark  
Kentucky Bourbon

There's no improving on the rich, resonant quality of Maker's Mark in the Old Fashioned. For this recipe, see page 41.



**MAKER'S MARK KENTUCKY BOURBON: SAVE \$2.50 NOW \$35.45 Reg. \$37.95** 750 mL 103747  
**JAMESON IRISH WHISKEY \$29.95** 750 mL 10157

See above for product description.



The  
**Cuba Libre**  
made with Bacardi Gold Rum  
For this recipe, see page 40.



The  
**Playlist**

1. "Mack the knife" – Bobby Darin
2. "All of me" – Ella Fitzgerald
3. "Have you met Miss Jones?" – Frank Sinatra
4. "Seven day fool" – Etta James
5. "Ain't that a kick in the head" – Dean Martin

For more song  
suggestions, visit  
[classicoocktails.ca/playlist](http://classicoocktails.ca/playlist)



**10 BONUS AIR MILES®**  
**REWARD MILES**

**BACARDI GOLD RUM:**  
**\$35.75** 1140 mL 2220

Perhaps not as revolutionary as the Cuba Libre, but the succulent blend of Bacardi Gold, sweet and citrus will rally any get-together.



*“The music, the cocktails...  
it’s pure vintage Miami!”*



The  
**Margarita**  
made with Sauza Tequila Silver  
and McGuinness Triple Sec  
For this recipe, see page 40.

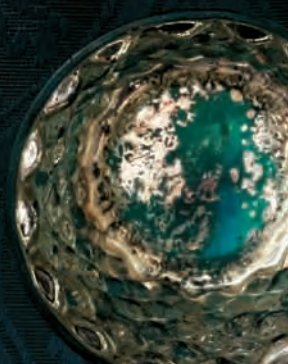
**SAUZA TEQUILA SILVER: \$29.95** 750 mL 2485  
**MCGUINNESS TRIPLE SEC: \$18.95** 750 mL 631176

Tastes of sun, surf and sizzling nights are just a shake away when Sauza Tequila Silver and McGuinness Triple Sec are combined for a classic Margarita.



*“Would anyone care  
for a bite?”*

*Charming, retro hors d'oeuvres inspired  
by must-have nibbles of the era*







Left to right:  
Devilled Eggs, Shrimp Vol-au-vents, Pinwheel Sandwiches  
For recipes, see page 41.



# The *Caipirinha* The best of Brazil



**W**e wanted to close this journey through the classics with something international to add to your repertoire. The Caipirinha (ky-peer-EEN-yah) may not be common in North America, but it's definitely a classic in Brazil.

In fact, it's been the national drink for more than 100 years. So why did a country famous for Carnival, the world's biggest party, become so shy about sharing its drink? It's a mystery. We're just glad it's here.

The Caipirinha has a fascinating history. In Portuguese it roughly translates to "little hillbilly," which makes sense, considering the main ingredient is a rustic sugar cane liquor called Cachaça (ka-SHAH-suh).

"Sugar cane liquor?" you may ask. "Isn't that rum?" Not really. Rum is made from refined sugar cane, usually molasses. Cachaça is made from fresh sugar cane juice. Traditionally it was made by farmers.

Today, Cachaça craftsmen skillfully produce premium oak-aged versions that rival the finest sipping rums. We love lively Pitu Cachaça for this drink. After all, this is a fun-loving cocktail, just like the Brazilians themselves.

If you want to introduce a new-old classic to your cocktail party that's full of citrus flavour, try the Caipirinha. Considering how tough it is to spell, it's surprisingly easy to make.

*The  
Caipirinha*  
made with Pitu Cachaça  
For this recipe, see page 40.



**6 BONUS AIR MILES®**  
**REWARD MILES**

**PITU CACHAÇA: \$24.95** 750 mL 600833

Give your Caipirinha some sultry samba sway with Pitu, the authentic Brazilian Cachaça.



# Don't drink like a mad man...or woman!

As the host or hostess, you may want to limit your own cocktail sampling. Here are some other ideas to make sure everyone has an enjoyable time and gets home safely.

1. Provide options. *Serve some garnished mocktails, bottled water, pop, coffee and tea.*

2. Put on a great spread. *Drinking on an empty stomach can be downright dangerous. Serve hors d'oeuvres and keep snack bowls full all night.*

3. Use good measure. *You're in control of the shot sizes. Use pouring spouts on all bottles and jiggers or shot glasses.*

4. Call it a night. *Stop serving alcohol at least an hour before the party is over.*

5. Get them home safely. *Ask who needs a cab or directions to transit. Don't be shy about asking for keys from anyone who's even thinking of driving after drinking!*

**Have (responsible) fun!**

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For great mocktail recipes visit,  
[classicrocktails.ca/mocktails](http://classicrocktails.ca/mocktails)

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# The Classics

The recipes featured here are also available online at [classiccocktails.ca](http://classiccocktails.ca)



**Caipirinha,**  
made with Pitu Cachaça  
From page 38

**4 or 5 lime wedges**  
**2 tsp of sugar**  
**or turbinado sugar**  
**2 oz Cachaça**

Muddle the sugar and lime wedges together in an old-fashioned glass until the sugar is dissolved and the lime juice is released. Fill the glass with ice and pour in the Cachaça. Stir briefly.

**The Cosmopolitan,**  
made with Grand Marnier  
and Smirnoff Citrus Vodka  
From page 14



**1 1/2 oz Citrus Vodka**  
**1/2 oz Orange Liqueur**  
**1/2 oz fresh lime juice**  
**1 to 2 oz cranberry juice**  
**Lemon twist**

Shake the liquid ingredients vigorously with ice. Strain into a chilled cocktail glass. Garnish with the lemon twist.

**Cuba Libre,**  
made with Bacardi Gold Rum  
From page 34

**1/2 lime**  
**2 oz Light Rum**  
**4 to 6 oz chilled cola**  
**Lime wedge**

Squeeze the lime half over an ice-filled highball glass and drop it in. Add the rum, top with cola and stir. Garnish with the lime wedge.

**Daiquiri,**  
made with Appleton Estate V/X Rum  
From page 22

**2 oz Light Rum**  
**1 oz fresh lime juice**  
**1/2 oz simple syrup\***  
**Lime slice**

Shake the liquid ingredients vigorously with ice. Strain into a chilled cocktail glass. Garnish with the lime slice.

**Gibson Martini,**  
made with Absolut Elyx Vodka  
From page 11

**1 1/2 oz Vodka**  
**2 to 3 drops Dry Vermouth**  
**Pickled onions**

Stir the liquid ingredients in a mixing glass with ice. Strain into a chilled cocktail glass. Garnish with cocktail onions on a swizzle stick.

**Gin Martini,**  
made with Tanqueray Gin  
From page 9

**1 1/2 oz Gin**  
**2 to 3 drops Dry Vermouth**  
**Lemon twist or green cocktail olive**

Stir the gin and vermouth in a mixing glass with ice. Strain into a chilled cocktail glass. Run the lemon peel around the rim, twist it over the drink and drop it in.

**Manhattan,**  
made with Crown Royal  
From page 6

**1 1/4 oz Rye, Bourbon or blended Canadian Whisky**  
**3/4 oz Sweet Vermouth**  
**2 to 3 dashes Angostura Bitters**  
**Maraschino cherry**

Stir the liquid ingredients in a mixing glass with ice. Strain into a chilled cocktail glass. Garnish with the cherry.

**Margarita,**  
made with McGuinness Triple Sec  
and Sauza Tequila Silver  
From page 35

**2 lime wedges (optional)**  
**Kosher salt (optional)**  
**1 oz premium silver Tequila**  
**1 oz fresh lime juice**  
**1 oz Orange Liqueur**

Rub a wedge of lime around the rim of a chilled margarita glass and salt the

rim (optional). Fill the prepared glass with ice. Shake the liquid ingredients vigorously with ice. Strain into the prepared glass. Squeeze the remaining lime wedge over the drink and drop it in.

**Mint Julep,**  
made with Gentleman Jack Rare Tennessee Whiskey  
From page 32

**1 tsp icing sugar**  
**1 tbsp chilled water**  
**2 oz Bourbon**

**Garnish:**  
**3 to 4 sprigs fresh mint**

In a large glass, stir sugar into water until dissolved. Add Bourbon and about 12 mint leaves and muddle to release the flavour of the mint. Fill glass with crushed ice. Garnish with 2 bushy sprigs of fresh mint.

**Mojito,**  
made with Havana Club Añejo Blanco Rum  
From page 18

**4 lime wedges or 1 oz fresh lime juice**  
**1 tbsp super-fine sugar**  
**6 to 8 fresh mint leaves**  
**2 oz Light Rum**  
**3 to 4 oz chilled club soda**

In the bottom of a highball glass, muddle together the lime wedges/juice, sugar and mint leaves until the sugar is dissolved. Add the Rum. Fill the glass with ice and top with club soda. Garnish with the mint sprig.

**Moscow Mule,**  
made with Russian Standard Vodka  
From page 7

**2 oz Vodka**  
**1/2 oz fresh lime juice**  
**4 oz Ginger Beer (or ginger ale)**  
**Lime wedge**

Pour the Vodka and lime juice into an ice-filled highball glass. Top with Ginger Beer and stir. Squeeze the lime wedge over the drink and drop it in.

**Algonquin,**  
made with Canadian Club  
From page 30

**1/2 oz Canadian Whisky**  
**1/2 oz Dry Vermouth**  
**1 oz pineapple juice**

Shake the ingredients in a mixing glass with ice. Strain into a chilled cocktail glass.

**Bloody Mary,**  
made with Stolichnaya Vodka  
From page 17

**2 oz Vodka**  
**4 oz tomato juice**  
**1/2 oz fresh lemon juice**  
**1/4 tsp horseradish**  
**(fresh grated if possible)**  
**2 to 3 dashes Tabasco sauce**  
**2 to 3 dashes Worcestershire sauce**  
**Lemon wedge**  
**Celery stick**

Shake the liquid ingredients vigorously with ice. Strain into an ice-filled highball glass. Squeeze the lemon wedge over the drink and drop it in. Garnish with the celery stick.

**Blue Hawaiian,**  
made with Bols Blue Curaçao  
and Trader Vic's Silver Rum  
From page 25

**1 oz Light Rum**  
**1 oz Blue Curaçao**  
**1/4 oz lime juice**  
**1 oz cream of coconut**  
**2 oz pineapple juice**  
**Pineapple wedge**  
**Maraschino cherry**

Pour the liquid ingredients into a shaker filled with ice and shake vigorously. Strain into an ice-filled highball glass. Garnish with pineapple and a cherry.



## Negroni,

made with Campari, Broker's Premium Gin and Martini & Rossi Sweet Vermouth  
From page 12

**1 oz Gin**  
**1 oz Campari**  
**1 oz Sweet Vermouth**  
**2 to 3 oz chilled club soda (optional)**  
**Orange slice**

Place all ingredients in a rocks glass filled with ice. Stir to mix. Top with club soda, if desired. Garnish with the orange slice.

## Old Fashioned,

made with Maker's Mark Kentucky Bourbon  
From page 33

**1 sugar cube**  
**(or 2 tsp of sugar)**  
**3 dashes of Angostura Bitters**  
**1 strip lemon zest**  
**1 orange slice**  
**1 maraschino cherry**  
**2 oz Bourbon**  
**(or blended Whiskey)**  
**2 to 3 oz chilled club soda (optional)**  
**Orange slice**  
**Maraschino cherry**

In the bottom of a chilled old-fashioned glass, saturate sugar cube with bitters. Add lemon zest, orange slice and cherry. Muddle together sugar, bitters and fruit. Fill glass with ice, add Bourbon and stir. Top with club soda, if desired. Garnish with orange slice and cherry.

## Rob Roy,

made with Tè Bheag Scotch  
From page 3

**1 1/2 oz Scotch**  
**1/4 oz Sweet Vermouth**  
**1 dash Angostura Bitters**  
**Maraschino cherry**

Shake the ingredients in a shaker with ice. Strain into a chilled cocktail glass. Garnish with a maraschino cherry.

## Rusty Nail,

made with Drambuie and Johnnie Walker Black 12 Yr. Scotch  
From page 24

**1 1/2 oz Scotch**  
**1 oz Drambuie**  
**Orange twist**

Pour the liquid ingredients into an ice-filled highball glass. Stir well. Twist orange peel over drink and drop in.

## Sea Breeze,

made with Skyy Vodka  
From page 31

**2 oz Vodka**  
**3 oz fresh grapefruit juice**  
**2 oz cranberry juice**  
**Lime wedge**

Pour the liquid ingredients into an ice-filled highball glass and stir. Moisten the rim with the lime wedge and then squeeze it over the drink and drop it in.

## Sidecar,

made with Courvoisier VS  
From page 4



**Lemon wedge**  
**Super-fine sugar**  
**1 1/2 oz Cognac (or Brandy)**  
**3/4 oz Orange Liqueur**  
**3/4 oz fresh lemon juice**  
**Lemon twist**

Rub the rim of a chilled cocktail glass with lemon wedge and rim with sugar. Shake liquid ingredients with ice. Strain into prepared cocktail glass. Twist the lemon peel over drink and drop it in.

## Stinger,

made with Hennessy Black Cognac  
From page 31

**1 oz Cognac**  
**1 oz White Crème de Menthe**  
**Maraschino cherry (optional)**  
**Mint sprig (optional)**

Shake the ingredients in a mixing glass with ice. Strain into a chilled cocktail glass. Optional garnish: Maraschino cherry and mint sprig.

## Tequila Sunrise,

made with el Jimador Blanco Tequila and Chambord Royale  
From page 16

**1 1/2 oz Blanco Tequila**  
**1/2 oz Berry Liqueur**  
**or grenadine**  
**Squeeze of lime**  
**4 to 5 oz orange juice**  
**Maraschino cherry, orange slice**

Add Berry Liqueur or grenadine to a highball glass. Fill the glass with ice and add Tequila, a squeeze of lime juice and orange juice. Garnish with an orange slice and a maraschino cherry.

## Tom Collins,

made with Beekeeper 24 London Dry Gin  
From back cover

**2 oz Gin**  
**1 oz fresh lemon juice**  
**1/2 oz simple syrup\***  
**3 oz chilled club soda**  
**Lemon slice**  
**Maraschino cherry**

Pour the Gin, lemon juice and simple syrup into an ice-filled Collins glass. Top with club soda and stir gently. Garnish with the lemon slice and cherry.

## Vodka Martini,

made with Grey Goose Vodka  
From page 10

**1 1/2 oz Vodka**  
**2 to 3 drops Dry Vermouth**  
**Green cocktail olive**

Stir the liquid ingredients in a mixing glass with ice. Strain into a chilled cocktail glass. Garnish with an olive.

## Whiskey Sour,

made with Jameson Irish Whiskey  
From page 33

**2 oz blended Whiskey (or Bourbon)**  
**1/2 oz fresh lemon juice**  
**1/2 oz simple syrup\***  
**Lemon or orange slice**  
**Maraschino cherry**

Shake the liquid ingredients vigorously with ice. Strain into a chilled sour glass filled with ice. Garnish with the lemon slice and cherry.

## \*Simple Syrup

**2 cups sugar**  
**1 cup water**

Bring the water to a boil. Pour sugar into the boiling water, stirring constantly, and dissolve completely. Cool.



## Shrimp Vol-au-vents

From page 35  
Makes about 50 pieces

**2 packets frozen puff pastry (397 g)**  
**3 tbsp butter**  
**1/3 cup minced shallots**  
**3 oz mixed fresh mushrooms,**  
**coarsely chopped**  
**3 tbsp flour**  
**Salt and pepper to taste**  
**Pinch of nutmeg**  
**1 cup whipping cream**  
**1 lb peeled, cooked shrimp**  
**(size 60/80)**  
**2 to 3 tbsp sherry**  
**2 egg yolks**  
**Parsley, chopped**

Thaw pastry. Preheat oven to 375°F. Roll out pastry and cut into 2-inch-diameter circles. Using a 1 1/2-inch cookie cutter, make an indentation in the circle. Do not cut all the way through. Put in preheated oven to bake for 25 to 30 minutes. Meanwhile, melt butter and sauté shallots. Add mushrooms and sauté until soft. Add flour, salt, pepper and nutmeg and mix well. Slowly stir in

the cream and cook for a few minutes. Add shrimp and sherry and stir until heated through. Add a little of the sauce from mixture to egg yolks and beat lightly, then stir into mixture. With a paring knife, gently remove some of the inside of baked shells, leaving a few bottom layers intact. Spoon mixture into shells and garnish with chopped parsley.

## Foie Gras Pincheels

From page 35  
Makes 30 to 40

**1 whole loaf white bread, cut Pullman-style (horizontally)**  
**2 pkg foie gras mousse (150 g), room temperature**  
**Sea salt**  
**4 to 8 tbsp unsweetened lingon-berry sauce or red currant jelly**

Remove crusts from bread. Spread mousse evenly over each slice. Season with salt. Spread sauce evenly over mousse. Roll tightly and wrap with plastic. Refrigerate for about an hour. Cut into slices using a sharp knife.

## Smooth Devilled Eggs

From page 34  
Makes 16 pieces

**8 hard-boiled eggs**  
**1/3 cup mayonnaise**  
**1 tbsp whole-grain Dijon mustard**  
**1 tsp apple cider vinegar**  
**1 tbsp finely chopped shallot**  
**1/2 tsp hot sauce**  
**Salt and pepper to taste**  
**Paprika for garnish**

Halve the eggs lengthwise. Remove yolks and mash with the remaining ingredients until smooth. Spoon into egg white halves and garnish with paprika.

*Go to [classiccocktails.ca/food](http://classiccocktails.ca/food) for more delicious options.*



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PLEASE SHARE AND RECYCLE.

# Get *Reunited*

Ever wonder who Tom Collins is? He's a nobody. Literally. The cocktail was named after a popular but silly 1874 hoax: people would tell their friends a guy named "Tom Collins" was spreading gossip about them. They'd say, "He's sitting in the bar around the corner!" With so many people running in and asking for the man, it wasn't long before enterprising bartenders made the joke a cocktail. Cheers, Mr. Collins.

**BEEFEATER 24 LONDON  
DRY GIN** | \$39.95 | 750 mL 122499

Consider the new Beefeater 24 for your next freshly squeezed sip: the steeped botanicals mingle beautifully in a Tom Collins.



**20 BONUS AIR MILES®  
REWARD MILES**

*The*  
**Tom Collins**  
*made with Beefeater 24 London Dry Gin*  
For this recipe, see page 41.

PLEASE ENJOY RESPONSIBLY.

