VIRTUAL COCKTAIL GUIDE

BOOK YOUR SUMMER LIVE
**REVENGE**
50 ml rum  
25 ml lime juice  
20 ml sugar syrup  
10 mint leaves  
4 dashes celery bitters  
Top-up cava

**Preparation:**
1. Put the rum, the lime juice, the sugar syrup, and the mint leaves in a highball glass—give a quick stir—add some ice cubes and give a stir.  
2. Add cava on top.  
3. Finish with the 4 dashes of celery bitters.  
4. Garnish with a mint bouquet.

Credit: Jean Vital, @cocktail_circus

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**SPARKLING PINEAPPLE & MINT MARTINI**
4 sprigs of mint  
2 oz vodka  
2 oz pineapple juice  
1/2 oz lemon juice  
Splash of prosecco or champagne

1. Rim a martini glass with sugar (squeeze some lemon juice onto a plate, dipping the glass into the juice, and then dipping the glass into sugar).  
2. In a shaker filled with ice, combine first four ingredients.  
3. Shake and strain into prepared martini glass.  
Top with a generous splash of prosecco or champagne.

Credit: Jessica Davis, @booksandmargs
Ariel Lawhon’s *Code Name Hélène*

The French 75 is an effortlessly glamorous cocktail. It seems fancy, but it’s actually so easy to make. It’s the drink at the center of this lovely moment between Henri and Nancy, captured in *Code Name Hélène*.

**THE FRENCH 75**
- 2 oz champagne
- ½ oz lemon juice
- 1 oz gin
- 2 dashes simple syrup

**Preparation:**
1. Combine gin, syrup, and lemon juice in a cocktail shaker filled with ice.
2. Shake vigorously and strain into a chilled champagne glass.
3. Top off with champagne.
4. Garnish with a lemon twist and enjoy.
Claire Lombardo’s
*The Most Fun We Ever Had*

There’s plenty of drinking in *The Most Fun We Ever Had*, so we had to create a themed cocktail! Every ingredient represents one of the sisters, and it’s quite refreshing (with a touch of fizzy drama).

**THE YELLOW GINGKO**

1 oz gin (This represents Wendy, a strong base that packs a punch)
2 oz vinho verde (A touch of fanciness for Violet)
3 oz lemonade (Liza, adding some sweetness to make everyone’s lives easier)
1 lemon slice for garnish (Of course the garnish represents Grace, poor Grace . . .)

**Preparation:**

1. Fill a cocktail glass with ice cubes.
2. Add the gin, vinho verde, and lemonade and give it a good stir.
3. Squeeze a bit of juice from the lemon slice into the glass, and add it as a garnish to your glass.
Erin Morgenstern’s *The Starless Sea*

**BEE’S KNEES (SERVES 4)**

- 8 oz gin
- 4 oz lemon juice
- 4 oz honey simple syrup (recipe below)
- Lemon peel for garnish

**Preparation for cocktail:**
Vigorously shake the gin, simple syrup, and lemon juice over ice and strain into a chilled cocktail glass. Garnish with the lemon peel.

**Preparation for honey simple syrup:**
In a small saucepan, heat the honey and 1/2 cup water over medium heat until the honey is dissolved. Cool to room temperature before using.
Lara Prescott’s *The Secrets We Kept*

Set the mood for your gathering with Lara’s recipes for East and West cocktails inspired by the Russian and American settings of *The Secrets We Kept*.

**MAMA’S MOSCOW MULE**

2 oz vodka  
Juice of 1/2 lime  
6 oz ginger beer

**Preparation:**
1. Squeeze the juice of half a lime into a Moscow Mule mug (or glass tumbler) and drop in spent shell.  
2. Add 2–3 ice cubes and vodka.  
3. Top with cold ginger beer and stir.  
4. Serve with the stirring rod.

Recipe adapted from *Esquire*

**SALLY’S RED TOM COLLINS**

1 1/2 oz gin  
Juice of 1/2 lemon  
1 teaspoon of sugar  
3 oz club soda (or enough to fill glass)  
Splash of maraschino cherry juice  
Garnish: maraschino cherry

**Preparation:**
1. In a Collins glass filled with 2–3 ice cubes, pour the gin, lemon juice, and simple syrup, stir thoroughly.  
2. Top with club soda and a splash of maraschino cherry juice, garnish with a cherry or two.

Recipe adapted from *The Artistry of Mixing Drinks* by Frank Meier (of the Ritz Bar, Paris)
Daphne Van Meter is getting married, and we’re all invited to the festivities in Maggie Shipstead’s novel, *Seating Arrangements*. While your reading group discusses the lives of the well-bred and ill-behaved, serve them some of this refreshing champagne punch.

**‘RAISE A GLASS’ CHAMPAGNE PUNCH**

- 2 cups orange juice
- 1 cup water
- 10 oz frozen strawberries, slightly thawed
- 1 12-oz can frozen lemonade concentrate
- 1 liter seltzer
- 1 bottle champagne to sparkling grape juice

**Preparation:**

1. Arrange strawberries in ring mold. Fill mold with one cup of orange juice and the remaining water.
2. Freeze and reserve remaining juice for punch.
3. In a large punch bowl, mix remaining juice, lemonade concentrate, ginger ale, and champagne.
4. Remove fruit ring from mold and float in punch.