THE 101 MOST POPULAR COCKTAILS
MADE IN BARS TODAY

BY THEREALBARMAN
VODKA-BASED COCKTAILS

1. SCREWDRIVER

   Glass: Bucket
   Mixing Method: Build
   Garnish: Orange
   Ingredients: ½ oz. Vodka, OJ

2. CAPE COD

   Glass: Bucket
   Mixing Method: Build
   Garnish: Lime
   Ingredients: ½ oz. Vodka, cranberry

3. SEA BREEZE

   Glass: Bucket
   Mixing Method: Build
   Garnish: Lime (or grapefruit)
   Ingredients: ½ oz. Vodka, grapefruit, cranberry
4. **BAY BREEZE**

   Glass: Bucket  
   Mixing Method: Build  
   Garnish: Lime  
   Ingredients: 1½ oz. Vodka, pineapple, cranberry

5. **MADRAS**

   Glass: Bucket  
   Mixing Method: Build  
   Garnish: Orange  
   Ingredients: 1½ oz. Vodka, OJ, cranberry

6. **GREYHOUND**

   Glass: Bucket  
   Mixing Method: Build  
   Garnish: Lime (or grapefruit)  
   Ingredients: 1½ oz. Vodka, grapefruit  
   Variation: Salty Dog is a Greyhound with a salted rim on the glass

7. **BLACK RUSSIAN**

   Glass: Rocks  
   Mixing Method: Build  
   Garnish: None  
   Ingredients: 1 oz. Vodka, 1 oz. Kahlua
8. WHITE RUSSIAN

Glass: Bucket
Mixing Method: Build
Garnish: None
Ingredients: 1 oz. Vodka, 1 oz. Kahlua, cream

9. VODKA GIMLET

Glass: Rocks or Martini
Mixing Method: Shake & strain
Garnish: Lime
Ingredients: 1 ½ oz. Vodka, Rose's Lime Juice
Note: Served on the rocks or in a martini glass. Can also be served w/ fresh lime juice

10. MOSCOW MULE

Glass: Copper Mug
Mixing Method: Roll
Garnish: Lime
Ingredients: 2 oz. Vodka, lime juice, ginger beer
11. BLOODY MARY

Glass: Pint or Hurricane
Mixing Method: Roll
Garnish: Celery, green bean, lime, olive
Ingredients: 1½ oz. Vodka, Bloody Mary mix, celery salt, Worcestershire sauce
Note: Bloody Mary mixes and additives will vary from bar to bar

12. COSMOPOLITAN (COSMO)

Glass: Martini
Mixing Method: Shake and strain
Garnish: Lime
Ingredients: 1½ oz. Citron vodka, ¾ oz. triple sec, cranberry, lime juice

13. LEMON DROP

Glass: Martini or shot
Mixing Method: Shake and strain
Garnish: Lemon wedge on a sugar rim
Ingredients: 1½ oz. citron Vodka, ¾ oz. triple sec, lemon juice, simple syrup
14. APPLETINI

Glass: Martini
Mixing Method: Shake and strain
Garnish: Cherry or apple slice
Ingredients: ½ oz. Vodka, ¾ oz. apple pucker, splash of sweet/sour

15. CHOCOLATE MARTINI

Glass: Martini
Mixing Method: Shake and strain
Garnish: Chocolate syrup swirled in glass
Note: Recipe varies

16. KAMIKAZE

Glass: Shot or cocktail
Mixing Method: Shake and strain
Garnish: None
Ingredients: 1 oz. Vodka, ½ oz. triple sec, Rose’s Lime Juice
17. CI-CHE (VODKA PINA COLADA)
Glass: Hurricane
Mixing Method: Blend
Garnish: Pineapple cherry flag
Ingredients: 1½ oz. Vodka, pineapple, coconut Lopez or coconut flavoring, cream

18. SEX ON THE BEACH
Glass: Collins
Mixing Method: Roll
Garnish: Flag
Ingredients: ¾ oz. Vodka, ¾ oz. peach schnapps, cranberry, OJ

19. WOO WOO
Glass: Collins
Mixing Method: Roll
Garnish: Lemon twist
Ingredients: 1 oz. Vodka, 1 oz. peach schnapps, cranberry

20. GODMOTHER
Glass: Rocks
Mixing Method: Build
Garnish: None
Ingredients: 1 oz. Vodka, 1 oz. amaretto
GIN-BASED COCKTAILS

21. GIBSON (MARTINI WITH ONION)
   Glass: Martini or Rocks
   Mixing Method: Stir and strain
   Garnish: Onion
   Ingredients: 2.5 oz. Gin, dash of dry vermouth

22. RAMOS GIN FIZZ
   Glass: Collins
   Mixing Method: Shake and strain
   Garnish: Lemon
   Ingredients: 1 ½ oz. Gin, heavy cream, egg white, lemon & lime juice, sugar, flower water

23. SINGAPORE SLING
   Glass: Hurricane or Collins
   Mixing Method: Shake & strain over ice
   Garnish: Pineapple cherry flag
   Ingredients: 1 oz. Gin, ¾ oz. sloe gin, ¾ oz. Herring Cherry Liqueur, ½ oz. Benedictine, grenadine, pineapple, lemon juice, Angostura bitters
24. NEGRONI

Glass: Bucket
Mixing Method: Stir & strain over ice
Garnish: Lemon twist
Ingredients: ½ oz. Gin, ¾ oz. sweet vermouth, ¾ oz. Campari

25. CORPSE RIVER #2

Glass: Martini or Coupe
Mixing Method: Stir & strain
Garnish: Lemon twist
Ingredients: 1 oz. Gin, ¾ oz. Cointreau, ½ oz. Lillet Blanc, lemon juice, dash of absinthe

26. FRENCH 75

Glass: Champagne flute
Mixing Method: Shake and strain
Garnish: Lemon twist
Ingredients: 1 oz. Gin, lemon juice, ½ oz. Cointreau, champagne
Note: Shake and strain gin, lemon juice and Cointreau, then fill with champagne
27. TOM COLLINS

Glass: Collins
Mixing Method: Build
Garnish: Lime or lemon twist
Ingredients: 1 ½ oz. Gin, soda, sweet/sour

28. AVIATION

Glass: Martini or Coupe
Mixing Method: Shake & strain
Garnish: Lemon twist or cherry
Ingredients: 1 oz. Gin, ½ oz. maraschino liqueur, lemon juice, ½ oz. crème de violette

29. BRONY COCKTAIL

Glass: Martini
Mixing Method: Shake & strain
Garnish: Orange twist
Ingredients: 1 oz. Gin, ¾ oz. sweet vermouth, ¾ oz. dry vermouth, OJ
30. PERFECT MARTINI

Glass: Martini
Mixing Method: Stir & strain
Garnish: Olives or lemon twist
Ingredients: 1 1/2 oz. Gin, 3/4 oz. sweet vermouth, 3/4 oz. dry vermouth

31. LAST WORD

Glass: Martini
Mixing Method: Shake & strain
Garnish: None

32. WHITE LADY

Glass: Martini or Coupe
Mixing Method: Shake & strain
Garnish: Lemon Twist
Ingredients: 1 1/2 oz. Gin, 1/2 oz. Cointreau, egg white, lemon juice
33. BEES KNEES

Glass: Martini or Coupe
Mixing Method: Shake & strain over ice
Garnish: Lemon twist
Ingredients: 2 oz gin, honey water, lemon juice

34. VESPER

Glass: Martini
Mixing Method: Stir & strain
Garnish: Lemon Twist
Ingredients: 1½ oz Gin, ¾ oz ½ oz Lillet Blanc
**RUM-BASED COCKTAILS**

35. **MOJITO**

Glass: Pint or Collins  
Mixing Method: Muddle, Shake and Roll  
Garnish: Mint and Limes (in drink)  
Ingredients: 2 oz. Light rum, simple syrup, limes, mint, soda water

36. **BLUE HAWAIIAN**

Glass: Hurricane  
Mixing Method: Shake & strain over ice  
Garnish: Pineapple flag  
Ingredients: 1 oz. Rum, 1 oz. vodka, ½ oz. blue curacao, pineapple, sweet & sour mix

37. **DARK & STORMY**

Glass: Pint or collins  
Mixing Method: Build  
Garnish: Lime  
Ingredients: 2 oz. Goslings dark rum, ginger beer
38. DAIQUIRI

Glass: Multiple options
Mixing Method: Blend or shake & strain
Garnish: Lime
Ingredients: 1 ½ oz. Rum, lime juice, simple syrup

39. PINA COLADA

Glass: Hurricane
Mixing Method: Blend
Garnish: Pineapple cherry flag
Ingredients: 2 oz. Rum, pineapple, coco Lopez, cream

40. HURRICANE

Glass: Hurricane
Mixing Method: Shake & strain over ice
Garnish: Pineapple cherry flag
Ingredients: ¾ oz. Dark rum, 1 oz. light rum, passion fruit syrup, lime juice
Note: Float dark rum on top
41. MAI TAI

Glass: Hurricane or collins  
Mixing Method: Shake & strain over ice  
Garnish: Pineapple flag  
Ingredients: 1 oz. Light rum, ½ oz. orange curacao, ½ oz. orgeat syrup, pineapple, OJ, lime juice, ¾ oz. dark rum  
Note: Float dark rum on top

42. ZOMBIE

Glass: Hurricane  
Mixing Method: Shake & strain over ice  
Garnish: Pineapple flag  
Ingredients: 1 oz. Light rum, ¾ oz. dark rum, ¾ oz. apricot brandy, pineapple, OJ, simple syrup, lime juice, ½ oz. Bacardi 151  
Note: Float dark rum and 151 on top

43. RUM RUNNER

Glass: Hurricane  
Mixing Method: Shake & strain or blend  
Garnish: Pineapple flag  
Ingredients: 1 oz. Light rum, ¾ oz. dark rum, ½ oz. crème de banana, ½ oz. blackberry brandy, grenadine, Rose’s Lime Juice
44. BAHAMA MAMA

Glass: Hurricane
Mixing Method: Shake & strain or blend
Garnish: Pineapple flag
Ingredients: 1 ½ oz. Malibu rum, ¾ oz. dark rum, coco Lopez, red punch

45. CAIPIRINHA

Glass: Bucket
Mixing Method: Muddle, shake & roll
Garnish: Limes (already in drink)
Ingredients: 2 oz. cachaça, limes, 1 oz. simple syrup

46. EL PRESIDENTE

Glass: Martini or Coupe
Mixing Method: Stir & strain
Garnish: Orange peel
Ingredients: 2 oz. Rum, ½ oz. dry vermouth, dash of grenadine
47. SCORPION

Glass: Collins or hurricane
Mixing Method: Build
Garnish: Pineapple flag
Ingredients: 1 oz. light rum, ½ oz. brandy, ½ oz. orgeat, OJ, lemon juice, ½ oz. Bacardi 151 float

48. PAINKILLER

Glass: Bucket
Mixing Method: Shake & strain
Garnish: Nutmeg
Ingredients: 2 oz. rum, pineapple, coco Lopez, OJ

49. JAMAICAN ME CRAZY

Glass: Bucket or pint
Mixing Method: Build
Garnish: Pineapple flag
Ingredients: 1 oz. light rum, ½ oz. Malibu, ½ oz. banana liqueur, cranberry, pineapple
TEQUILA-BASED DRINKS

50. MARGARITA

Glass: Margarita, bucket, pint, Collins
Mixing Method: Shake & strain or blend
Garnish: Lime
Ingredients: 2 oz. Tequila, 2 oz. lime juice, 1 ½ oz. agave nectar
Note: Margaritas are often made with triple sec and sweet/sour as well.

51. PALOMA

Glass: Margarita, bucket, pint, Collins
Mixing Method: Shake & strain over blend
Garnish: Lime
Ingredients: 2 oz. Tequila, 2 oz. lime juice, 1 ½ oz. agave nectar, grapefruit, soda water

52. TEQUILA SUNRISE

Glass: Collins
Mixing Method: Build
Garnish: Orange & cherry
Ingredients: ½ oz. Tequila, OJ, grenadine
53. TEQUILA SUNSET

Glass: Collins  
Mixing Method: Build  
Garnish: Cherry  
Ingredients: 1½ oz. Tequila, OJ, ¾ oz. blackberry brandy

54. EL DIABLO

Glass: Collins  
Mixing Method: Build  
Garnish: Cherry  
Ingredients: 1½ oz. Tequila, ½ oz. crème de cassis, lime juice, ginger beer

55. BLOODY MARIA

Glass: Pint or Hurricane  
Mixing Method: Roll  
Garnish: Celery, green bean, lime, olive  
Ingredients: 1½ oz. Tequila, Bloody Mary mix, celery salt, Worcestershire sauce  
Note: Bloody Mary mixes and additives will vary from bar to bar
WHISKEY-BASED COCKTAILS

56. SAZERAC

Glass: Bucket
Mixing Method: Muddle, stir, strain
Garnish: Lemon twist
Ingredients: 2 oz. Rye Whiskey, sugar cube, Peychaud’s bitters, absinthe

57. MINT JULEP

Glass: Copper mug or bucket
Mixing Method: Muddle, shake & strain
Garnish: Mint sprig
Ingredients: 2 oz. Bourbon, sugar, mint, water

58. OLD FASHIONED

Glass: Bucket
Mixing Method: Muddle, roll
Garnish: Orange peels
Ingredients: 2 oz. Bourbon or rye, sugar, Angostura bitters, splash of soda
Note: Classic version is orange or peel only. Modern version is orange slices and cherries muddled.
59. MANHATTAN

Glass: Martini or rocks
Mixing Method: Stirred & strained in martini glass or on the rocks
Garnish: Cherry
Ingredients: 2 oz. Bourbon, ¾ oz. sweet vermouth, Angostura bitters

60. JOHN COLLINS

Glass: Collins
Mixing Method: Build
Garnish: Lime & cherry on a pick
Ingredients: 1½ oz. Bourbon, sweet/sour, soda water

61. LYNCHBURG LEMONADE

Glass: Collins or pint
Mixing Method: Build
Garnish: Lemon
Ingredients: 1½ oz. Jack Daniels, ¾ oz. triple sec, lemon juice, T-up
62. AMERICANA

Glass: Collins
Mixing Method: Build and stir
Garnish: Orange peel
Ingredients: 1 oz. Campari, 1 oz. sweet vermouth, soda water

63. BOULEVARDIER

Glass: Rocks
Mixing Method: Stir
Garnish: Orange twist
Ingredients: ½ oz. rye whiskey, ½ oz. Campari, ½ oz. sweet vermouth
SCOTCH-BASED COCKTAILS

64. RUSTY NAIL

Glass: Rocks
Mixing Method: Stir
Garnish: None
Ingredients: 1 oz. Scotch, 1 oz. Drambuie

65. GODFATHER

Glass: Bucket
Mixing Method: Stir
Garnish: None
Ingredients: 1 oz. Scotch, 1 oz. amaretto

66. ROB ROY

Glass: Martini or rocks
Mixing Method: Stir and strain
Garnish: Cherry
Ingredients: 2 oz. Scotch, ¾ oz. sweet vermouth, Angostura Bitters
67. AGGRAVATION

Glass: Bucket
Mixing Method: Build
Garnish: None
Ingredients: 1 oz. Scotch, 1 oz. Kahlua, cream
Note: Float cream on top

68. BLOOD & SAND

Glass: Martini or coupe
Mixing Method: Shake & strain
Garnish: Cherry or lemon twist
Ingredients: ½ oz. Scotch, ½ oz. sweet vermouth, ½ oz. cherry Herring, OJ
BRANDY-BASED COCKTAILS

69. BRANDY ALEXANDER

Glass: Martini or snifter
Mixing Method: Shake & strain
Garnish: Nutmeg
Ingredients: ½ oz. Brandy, ¾ oz. dark crème de cacao, cream

70. HOT TODDY

Glass: Coffee mug or handled glass
Mixing Method: stir
Garnish: Lemon or lemon twist
Ingredients: 2 oz. Brandy, lemon juice, honey, hot water

71. SIDECAR

Glass: Martini
Mixing Method: Shake & strain
Garnish: Lemon sugar-rimmed glass
Ingredients: ½ oz. Brandy, ¾ oz. Cointreau, lemon juice, simply syrup
STINGER

Glass: Martini
Mixing Method: Stir & strain
Garnish: None
Ingredients: 1½ oz. Brandy, ¾ oz. white crème de menthe
THE TEAS

73. LONG ISLAND

Glass: Collins or pint
Mixing Method: Shake & roll
Garnish: Lemon
Ingredients: ½ oz Vodka, ½ oz rum, ½ oz gin, ½ oz triple sec, sweet/sour, coke
Note: Original Long Island adds tequila

74. TEXAS TEA

Glass: Collins or pint
Mixing Method: Shake & roll
Garnish: Lemon
Ingredients: ½ oz Vodka, ½ oz rum, ½ oz gin, ½ oz triple sec, ½ oz bourbon, sweet/sour, Coke

75. TOKYO TEA

Glass: Collins or pint
Mixing Method: Shake & roll
Garnish: Lemon, cherry
Ingredients: ½ oz Vodka, ½ oz rum, ½ oz gin, ½ oz melon liqueur, sweet/sour
16. LONG BEACH ICED TEA

Garnish: Lemon
Ingredients: ½ oz. Vodka, ½ oz. rum, ½ oz. gin, ½ oz. triple sec, sweet/sour, cranberry

17. ADIOS MOTHERF*CKER (AMF)

Garnish: Lemon
Ingredients: ½ oz. Vodka, ½ oz. rum, ½ oz. gin, ½ oz. triple sec, sweet/sour, ½ oz. blue curacao

18. BLACK WIDOW (GRATEFUL DEAD)

Garnish: Lemon
Ingredients: ½ oz. Vodka, ½ oz. rum, ½ oz. gin, ½ oz. triple sec, sweet/sour, ½ oz. Chambord
19. GEORGIA PEACH

Glass: Collins or pint
Mixing Method: Shake & roll
Garnish: Lemon
Ingredients: ½ oz. Vodka, ½ oz. rum, ½ oz. gin, ½ oz. peach schnapps, OJ, cranberry
80. BOILERMAKER

Glass: Pint or beer mug
Mixing Method: Drop
Garnish: None
Ingredients: ½ oz. Whiskey, beer
Note: Drop shot of whiskey into beer

81. PISCO SOUR

Glass: Marini or coupe
Mixing Method: Shake & strain
Garnish: Lime
Ingredients: 2 oz. Pisco, lime juice, simple syrup, egg white, dash of bitters

82. ORGASM

Glass: Bucket
Mixing Method: Shake & strain over ice
Garnish: None
83. SCREAMING ORGASM

Glass: Martini
Mixing Method: Shake & strain
Garnish: None
Ingredients: 1 oz. Vodka, ½ oz. amaretto, ½ oz. crème de cacao, ½ oz. triple sec, cream

84. ALABAMA SLAMMER

Glass: Bucket
Mixing Method: Shake & strain over ice
Garnish: Orange slice
Ingredients: 1 oz. Southern Comfort, ½ oz. amaretto, ½ oz. sloe gin, OJ, sweet/sour

85. GRASSHOPPER

Glass: Martini or hurricane
Mixing Method: Shake & strain or blend
Garnish: Mint sprig
Ingredients: 1 oz. White crème de cacao, 1 oz. green crème de menthe, cream
86. FUZZY NAVAL

Glass: Collins
Mixing Method: Build
Garnish: Orange slice
Ingredients: ½ oz. Peach schnapps, OJ

87. HARVEY WALLBANGER

Glass: Bucket
Mixing Method: Build
Garnish: Orange slice
Ingredients: 1 oz. Vodka, ¾ oz. Galliano, OJ

88. IRISH COFFEE

Glass: Coffee mug
Mixing Method: Build
Garnish: Whipped cream
Ingredients: 2 oz. Irish whiskey, coffee
Note: Modern version uses ½ Irish whiskey, ½ Baileys
89. PIMM'S CUP

Glass: Collins
Mixing Method: Shake & strain
Garnish: Cucumber
Ingredients: 2 oz. Pimm's Cup, muddled cucumber, lemon juice, lemon-lime soda

90. FRENCH MARTINI

Glass: Martini
Mixing Method: Shake, strain & float
Garnish: Pineapple wedge
Ingredients: 1 ½ oz. Vodka, ½ oz. Chambord, pineapple, champagne
Note: Float champagne on top

91. CREAMSICLE

Glass: Martini
Mixing Method: Shake & strain
Garnish: Orange slice
Ingredients: 1 oz. Vanilla vodka, ½ oz. triple sec, ½ oz. amaretto, pineapple, OJ, simple syrup, cream
**92. POMTINI**

Glass: Martini  
Mixing Method: Shake, strain & float  
Garnish: Lemon Twist  
Ingredients: 1½ oz. Pomegranate vodka, ½ oz. triple sec, pomegranate juice, sweet/sour, champagne  
Note: Float champagne after shake & strain

**93. KIR**

Glass: Champagne flute  
Mixing Method: Pour  
Garnish: Lemon twist  
Ingredients: Champagne, 1 oz. crème de cassis

**94. KIR ROYALE**

Glass: Champagne flute  
Mixing Method: Pour  
Garnish: Lemon twist  
Ingredients: Champagne, 1 oz. Chambord
95. MIMOSA

Glass: Champagne flute
Mixing Method: Pour
Garnish: Orange peel
Ingredients: Champagne, OJ

96. BELLINI

Glass: Champagne flute
Mixing Method: Pour & stir
Garnish: Peach or orange peel
Ingredients: 2 oz. peach nectar, Champagne

97. MUDSLIDE

Glass: Bucket or hurricane
Mixing Method: Shake & strain or blend
Garnish: None
**98. NUTTY IRISHMAN**

Glass: Rocks or shot  
Mixing Method: Build  
Garnish: None  
Ingredients: 1 oz. Bailey's, 1 oz. Frangelico

**99. ESPRESSO MARTINI**

Glass: Martini  
Mixing Method: Shake & strain  
Garnish: Espresso beans or Lemon twist  
Ingredients: 1 oz. vanilla vodka, ½ oz. Bailey's, ½ oz. Kahlua, espresso shot

**100. FRENCH KISS**

Glass: Martini  
Mixing Method: Shake & strain  
Garnish: Raspberries or lemon twist  
Ingredients: 1 oz. vodka, ½ oz. Chambord, ½ oz. Grand Marnier, whipped cream
PINK SQUIRREL

Glass: Martini
Mixing Method: Shake & strain
Garnish: None
Ingredients: ¾ oz. crème de noyaux, ¾ oz. white crème de cacao, cream