



Prohibition Cocktails

Bootleggers' Chronicles

Sherilyn Decter

HIGHBALL

INGREDIENTS

- ICE
- 2 OZ WHISKEY
- SODA

GLASS TYPE: HIGHBALL

INSTRUCTIONS

FILL GLASS WITH ICE.
ADD THE WHISKEY.
FILL THE GLASS TO THE TOP
WITH SODA.

HIGHBALL DRINKS ARE NOT
GARNISHED

GIN RICKEY



INGREDIENTS

- ICE
- 1 LIME
- 2 OZ GIN
- SODA

GLASS TYPE:
HIGHBALL

INSTRUCTIONS

FILL GLASS WITH ICE.
SQUEEZE IN JUICE OF
HALF A LIME.
ADD THE GIN.
FILL THE GLASS TO THE
TOP WITH SODA.

RUB THE LIME WEDGE
AROUND THE RIM OF
THE GLASS AND DROP
IN



WARD 8

INGREDIENTS

- ICE
- 2 OZ RYE WHISKEY
- 3/4 OZ FRESH SQUEEZED LEMON JUICE
- 3/4 OZ FRESH SQUEEZED ORANGE JUICE
- 3/4 TSP GRENADINE
- SELTZER

GLASS TYPE: HIGHBALL

INSTRUCTIONS

IN A SHAKER, COMBINE THE WHISKEY, LEMON JUICE, ORANGE JUICE, AND GRENADINE WITH ICE. STRAIN INTO A CHILLED GLASS HALF FULL OF ICE. FILL THE GLASS WITH SELTZER.

WARD 8 IS NOT SERVED GARNISHED

FRENCH 75

INGREDIENTS

- 1 OZ GIN
- 2 DASHES SIMPLE SYRUP
- 1/2 OZ LEMON JUICE
- 2 OZ CHAMPAGNE

GLASS TYPE: CHAMPAGNE

INSTRUCTIONS

COMBINE GIN, SYRUP, AND LEMON JUICE IN A COCKTAIL SHAKER FILLED WITH ICE.

SHAKE VIGOROUSLY AND STRAIN INTO A CHILLED CHAMPAGNE GLASS.

TOP UP WITH CHAMPAGNE.

STIR GENTLY.

MARY PICKFORD



INGREDIENTS

- 2 OZ WHITE RUM
- 2 OZ FRESH PINEAPPLE JUICE
- 1/2 OZ GRENADINE
- 1/2 OZ MARASCHINO LIQUOR

GLASS TYPE: COCKTAIL

INSTRUCTIONS

SHAKE AND STRAIN INTO A CHILLED LARGE COCKTAIL GLASS



BEE'S KNEES

INGREDIENTS

- ICE
- 2 OZ GIN
- 3/4 OZ FRESHLY SQUEEZED LEMON JUICE
- 1/2 OZ HONEY SIMPLE SYRUP
- LEMON WEDGE

GLASS TYPE: COCKTAIL

INSTRUCTIONS

IN A SHAKER WITH ICE, COMBINE THE GIN, LEMON JUICE, AND SIMPLE SYRUP.

STRAIN INTO A CHILLED COCKTAIL GLASS.

GARNISH WITH A LEMON WEDGE



SOUTHSIDE FIZZ

INGREDIENTS

- 2 oz. DRY GIN
- 3/4 oz. FRESH LEMON JUICE
- 1 TSP SUPERFINE SUGAR/SIMPLE SYRUP
- 8-10 MINT LEAVES
- CLUB SODA

GLASS TYPE: HIGHBALL

INSTRUCTIONS

PLACE MINT LEAVES IN SHAKER, MUDDLE.

ADD GIN, LEMON JUICE AND SUGAR AND STIR TILL DISSOLVE.

FILL SHAKER WITH ICE.

SHAKER FOR ~ 10 SECONDS

DOUBLE-STRAIN INTO GLASS

TOPPED WITH ICE.

ADD SODA

GARNISH WITH MINT LEAVES.



SIDECAR

INGREDIENTS

- 1 1/2 OZ COGNAC
- 1/2 OZ TRIPLE SEC
- 1/2 OZ LEMON JUICE

GLASS TYPE: COCKTAIL

INSTRUCTIONS

POUR ALL INGREDIENTS INTO COCKTAIL SHAKER FILLED WITH ICE.

SHAKE WELL AND STRAIN INTO COCKTAIL GLASS.

SAZERAC

INGREDIENTS

- 1 1/2 OZ COGNAC OR RYE WHISKEY
- 1/3 OZ ABSINTHE
- ONE SUGAR CUBE
- TWO DASHES PEYCHAUD'S BITTERS

GLASS TYPE: OLD FASHIONED

INSTRUCTIONS

RINSE A CHILLED GLASS WITH ABSINTHE, ADD CRUSHED ICE, AND SET IT ASIDE.

STIR THE REMAINING INGREDIENTS OVER ICE AND SET IT ASIDE.

DISCARD THE ICE AND ANY EXCESS ABSINTHE FROM THE PREPARED GLASS, AND STRAIN THE DRINK INTO THE GLASS.

ADD THE LEMON PEEL FOR GARNISH



CLOVER CLUB

INGREDIENTS

- 1 1/2 OZ GIN
- 1/2 OZ LEMON JUICE
- 1/2 OZ RASPBERRY SYRUP
- 1 EGG WHITE

GLASS TYPE: COCKTAIL

INSTRUCTIONS

DRY SHAKE INGREDIENTS TO EMULSIFY.
ADD ICE, SHAKE AND SERVED STRAIGHT UP.