

THE 101 MOST POPULAR COCKTAILS MADE IN BARS TODAY



BY THEREALBARMAN

VODKA-BASED COCKTAILS

1. SCREWDRIVER



Glass: Bucket

Mixing Method: Build

Garnish: Orange

Ingredients: 1/2 oz. Vodka, OJ

2. CAPE COD



Glass: Bucket

Mixing Method: Build

Garnish: Lime

Ingredients: 1/2 oz. Vodka, cranberry

3. SEA BREEZE



Glass: Bucket

Mixing Method: Build

Garnish: Lime (or grapefruit)

Ingredients: 1/2 oz. Vodka, grapefruit,
cranberry

4. BAY BREEZE



Glass: Bucket

Mixing Method: Build

Garnish: Lime

Ingredients: 1/2 oz. Vodka, pineapple, cranberry

5. MADRAS



Glass: Bucket

Mixing Method: Build

Garnish: Orange

Ingredients: 1/2 oz. Vodka, OJ, cranberry

6. GREYHOUND



Glass: Bucket

Mixing Method: Build

Garnish: Lime (or grapefruit)

Ingredients: 1/2 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: 1/2 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: 1/2 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: 1/2 oz. Citron vodka, 3/4 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: 1/2 oz. citron Vodka, 3/4 oz. triple sec, lemon juice, simple syrup

14. APPLETONI



Glass: Martini

Mixing Method: Shake and strain

Garnish: Cherry or apple slice

Ingredients 1/2 oz. Vodka, 3/4 oz. apple pucker, splash of sweet/sour

15. CHOCOLATE MARTINI



Glass: Martini

Mixing Method: Shake and strain

Garnish: Chocolate syrup swirled in glass

Ingredients: 1/2 oz. Vanilla vodka, 3/4 oz. Godiva liqueur, 1/2 oz., 1/2 oz. Baileys, cream

Note: Recipe varies

16. KAMIKAZE



Glass: Shot or cocktail

Mixing Method: Shake and strain

Garnish: None

Ingredients: 1 oz. Vodka, 1/2 oz. triple sec, Rose's Lime Juice

17. CHI-CHI (VODKA PINA COLADA)



Glass: Hurricane

Mixing Method: Blend

Garnish: Pineapple cherry flag

Ingredients: 1/2 oz. Vodka, pineapple, coco Lopez or coconut flavoring, cream

18. SEX ON THE BEACH



Glass: Collins

Mixing Method: Roll

Garnish: Flag

Ingredients: 3/4 oz. Vodka, 3/4 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 1/2 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, 3/4 oz. sloe gin, 3/4 oz. Herring Cherry Liqueur, 1/2 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. BRONX 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

Ingredients: 1 oz. Gin, 3/4 oz. Green Chartreuse, 3/4 oz. maraschino liqueur, lime juice

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: 1 1/2 oz. Gin, 3/4 oz. 1/2 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 1/2 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: 3/4 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, 1/2 oz. orange curacao, 1/2 oz. orgeat syrup, pineapple, OJ, lime juice, 3/4 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, 3/4 oz. dark rum, 3/4 oz. apricot Brandy, pineapple, OJ, simple syrup, lime juice, 1/2 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, 3/4 oz. dark rum, 1/2 oz. crème de banana, 1/2 oz. Blackberry Brandy, Grenadine, Rose's Lime Juice

44. BAHAMA MAMA



Glass: Hurricane

Mixing Method: Shake & strain or blend

Garnish: Pineapple flag

Ingredients: 1 1/2 oz. Malibu rum, 3/4 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, 1/2 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 1/2 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 1/2 oz. agave nectar, grapefruit, soda water

52. TEQUILA SUNRISE



Glass: Collins
Mixing Method: Build
Garnish: Orange & cherry
Ingredients: 1/2 oz. Tequila, OJ, grenadine

53. TEQUILA SUNSET



Glass: Collins

Mixing Method: Build

Garnish: Cherry

Ingredients: 1/2 oz. Tequila, OJ, 3/4 oz. Blackberry Brandy

54. EL DIABLO



Glass: Collins

Mixing Method: Build

Garnish: Cherry

Ingredients: 1/2 oz. Tequila, 1/2 oz. crème de cassis, lime juice, ginger bee

55. BLOODY MARIA



Glass: Pint or Hurricane

Mixing Method: Roll

Garnish: Celery, green bean, lime, olive

Ingredients: 1/2 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, $\frac{3}{4}$ oz. sweet vermouth, Angostura Bitters

60. JOHN COLLINS



Glass: Collins

Mixing Method: Build

Garnish: Lime & cherry on a pick

Ingredients: $\frac{1}{2}$ oz. Bourbon, sweet/sour, soda water

61. LYNCHBURG LEMONADE



Glass: Collins or pint

Mixing Method: Build

Garnish: Lemon

Ingredients: $\frac{1}{2}$ oz. Jack Daniels, $\frac{3}{4}$ oz. triple sec, lemon juice, 7-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, 3/4 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: 1/2 oz. Scotch, 1/2 oz. sweet
vermouth, 1/2 oz. cherry Herring, OJ

BRANDY-BASED COCKTAILS

69. BRANDY ALEXANDER



Glass: Martini or snifter

Mixing Method: Shake & strain

Garnish: Nutmeg

Ingredients: 1/2 oz. Brandy, 3/4 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: 1/2 oz. Brandy, 3/4 oz.
Cointreau, lemon juice, simply syrup

72. STINGER



Glass: Martini

Mixing Method: Stir & strain

Garnish: None

Ingredients: 1/2 oz. Brandy, 3/4 oz. white
crème de menthe

THE TEAS

73. LONG ISLAND



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: 1/2 oz. Vodka, 1/2 oz. rum, 1/2 oz. gin, 1/2 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: 1/2 oz. Vodka, 1/2 oz. rum, 1/2 oz. gin, 1/2 oz. triple sec, 1/2 oz. BOURBON, sweet/sour, Coke

75. TOKYO TEA



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon, cherry

Ingredients: 1/2 oz. Vodka, 1/2 oz. rum, 1/2 oz. gin, 1/2 oz., melon liqueur, sweet/sour

76. LONG BEACH ICED TEA



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: 1/2 oz. Vodka, 1/2 oz. rum, 1/2 oz. gin, 1/2 oz. triple sec, sweet/sour, cranberry

77. ADIOS MOTHERFUCKER (AMF)



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: 1/2 oz. Vodka, 1/2 oz. rum, 1/2 oz. gin, 1/2 oz. triple sec, sweet/sour, 1/2 oz. Blue curacao

78. BLACK WIDOW (GRATEFUL DEAD)



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: 1/2 oz. Vodka, 1/2 oz. rum, 1/2 oz. gin, 1/2 oz. triple sec, sweet/sour, 1/2 oz. Chambord

19. GEORGIA PEACH



Glass: Collins or pint

Mixing Method: Shake & roll

Garnish: Lemon

Ingredients: 1/2 oz. Vodka, 1/2 oz. rum, 1/2 oz. gin, 1/2 oz. peach schnapps, OJ, cranberry

ALL THE REST

80. BOILERMAKER



Glass: Pint or Beer mug

Mixing Method: Drop

Garnish: None

Ingredients: 1/2 oz. Whiskey, Beer

Note: Drop shot of whiskey into Beer

81. PISCO SOUR



Glass: Martini 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

Ingredients: 1/2 oz. Grand Marnier, 1/2 oz. Bailey's, 1/2 oz. Cointreau

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 NAVEL



Glass: Collins

Mixing Method: Build

Garnish: Orange slice

Ingredients: 1½ 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 Bailey's

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: 1/2 oz. Vodka, 1/2 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, 1/2 oz. triple sec, 1/2 oz. amaretto, pineapple, OJ, simple syrup, cream

92. POMTINI



Glass: Martini

Mixing Method: Shake, strain & float

Garnish: Lemon Twist

Ingredients: 1/2 oz. Pomegranate vodka,
1/2 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
Ingredients: 1 oz. Vodka, 3/4 oz. Kahlua, 3/4
oz. Bailey's, cream

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, 1/2 oz. Bailey's, 1/2 oz. Kahlua, espresso shot

100. FRENCH KISS



Glass: Martini

Mixing Method: Shake & strain

Garnish: Raspberries or lemon twist

Ingredients: 1 oz. vodka, 1/2 Chambord, 1/2 oz. Grand Marnier, whipped cream

101. PINK SQUIRREL



Glass: Martini

Mixing Method: Shake & strain

Garnish: None

Ingredients: $\frac{3}{4}$ oz. crème de noyaux, $\frac{3}{4}$ oz. white crème de cacao, cream