

VODKA COCKTAILS

Alabama Slammer Bay Breeze

Black Russian Bloody Mary

Cape Cod Chocolate Martini

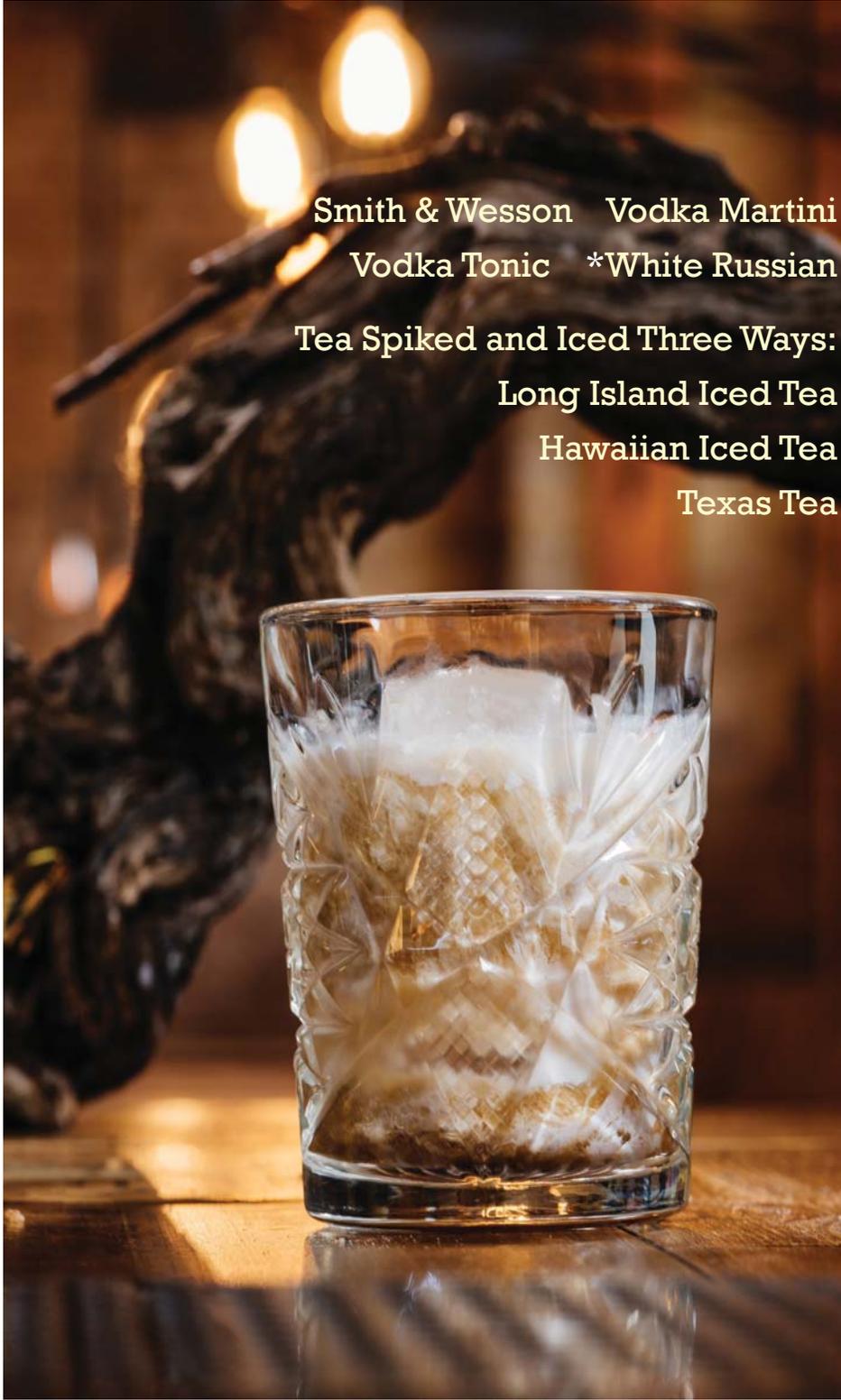
Cosmopolitan Dirty Martini

Fuzzy Navel Georgia Peach

*Moscow Mule Mudslide

Screwdriver Sea Breeze

Sex on the Beach



Smith & Wesson Vodka Martini

Vodka Tonic *White Russian

Tea Spiked and Iced Three Ways:

Long Island Iced Tea

Hawaiian Iced Tea

Texas Tea

ALABAMA SLAMMER

While there are claims that American football quarterback Brett Favre, formerly of the Green Bay Packers, made this drink famous, it is also rumored to have been popular with college students during the 1980s, and may have been created sometime in the late 1970s.

1 ounce vodka
1 ounce amaretto
1 ounce Southern Comfort
1½ ounces cranberry juice
1½ ounces orange juice
Maraschino cherry and
orange wheel, for garnish

Fill half of a cocktail shaker with ice. Pour in all ingredients and shake until chilled. Strain into a highball glass filled with ice. Garnish with a cherry and an orange wheel.

Drinkware: Highball glass

BAY BREEZE

A variation on the vodka juice combination.

1½ ounces vodka
1 ounce cranberry juice
4 ounces pineapple juice

Pour vodka into a highball glass filled with ice. Add cranberry and pineapple juice and stir.

Drinkware: Highball glass

BLACK RUSSIAN

Created by Gustave Tops in 1949. He was a Belgian bartender working at the Hotel Metropole in Brussels, and invented the drink for Perle Mesta, an ambassador to Luxemburg. The name comes from the mixture of the popular Russian liquor and the color of coffee.

1½ ounces vodka
¾ ounce Kahlua

Combine vodka and coffee liqueur in a rocks glass. Add ice and stir well.

Drinkware: Rocks glass

BLOODY MARY

One origin of this drink places it in 1921 at the New York Bar in Paris, created by a bartender named Fernand Petiot. Another origin places it in the 1930s at the 21 Club in New York, created by a man named Henry Zbikiewicz. However, another story says that comedian George Jessel, who could often be found at the 21 Club, came up with the cocktail. Regardless, it has widely become known as a “hair of the dog” drink, great for hangovers.

1½ ounces vodka
1½ cups ice cubes
4 ounces tomato juice
¼ ounce lemon juice
4 dashes Tabasco sauce
2 dashes Worcestershire sauce
Pinch of salt
Pinch of pepper
Celery stalk, for garnish

*Optional garnishes can include shrimp, olives, or Old Bay on the rim of the glass.

Fill a pint glass with ice. Add vodka, lemon juice, hot pepper sauce, Worcestershire sauce, salt, black pepper, and top with tomato juice. Stir until chilled and garnish with a celery stalk.

Bloody Marys are highly customizable, and there are a variety of garnishes that can be used (olives, lemons, limes, bacon, blue cheese, peppers, asparagus, horseradish, shrimp, crab meat, cherry tomatoes, etc.). You can also make the drink spicy with hot sauce, or more tart with lemon or lime juice.

Drinkware: Pint glass

CAPE COD

Initially called “Red Devil”, this drink is said to have been conceived by the Ocean Spray cranberry grower’s cooperative in 1945. The modern name refers to a region in Massachusetts, (circa 1960), home to the majority of U.S. cranberry production.

1½ ounces vodka
⅓ cup cranberry juice
1 lime wedge

Pour vodka and cranberry juice into a rocks glass filled with ice. Squeeze in the juice of a lime wedge, and drop the wedge into the drink.

Drinkware: Rocks glass

CHOCOLATE MARTINI

For those that want a sweet, adult drink that mixes two favorites, chocolate and vodka.

2 ounce vodka
2 ounce Godiva chocolate
liqueur
2 ounce Bailey's Irish cream
Chocolate sauce

Combine the chocolate liqueur, Bailey's, and vodka, in a cocktail shaker filled with ice. Shake until chilled and strain into a chilled martini glass that has chocolate sauce drizzled around the glass.

Drinkware: Martini glass

COSMOPOLITAN

Many associate this drink's popularity with the television show *Sex and the City*, where it was a favorite of character Carrie Bradshaw (portrayed by Sarah Jessica Parker). No one can pinpoint who actually created the drink (with rumors that various bartenders had created something like it in the 1970s). However, many are more certain that it came out of New York City.

1½ ounces vodka
½ ounce Cointreau
½ ounce freshly squeezed
lime
¾ ounce cranberry juice
Lime wheel or twisted
lime rind, for garnish

Shake the vodka, Cointreau, lime, and cranberry juice in a shaker filled with ice until chilled. Strain into a martini glass, and garnish with twist of lime.

Drinkware: Martini glass

DIRTY MARTINI

A variation on the vodka martini (with a salty brine). The dirty martini is a very adult drink, great at celebrations, cocktail parties, or even for winding down the day or week.

2½ ounces vodka
1 splash dry vermouth
½ ounce olive juice
3 queen olives

In a cocktail shaker filled with ice, combine vodka, vermouth, and olive juice brine. Stir very well and strain into a chilled martini glass. Garnish with olives.

Drinkware: Martini glass

FUZZY NAVEL

Bartender and *Bartender Magazine* founder Ray Foley invented this drink, which rose to popularity during the 1980s. When cutting an orange for garnish, a patron remarked he could smell the fuzz of the peach schnapps through the orange juice. Foley looked at the orange and saw on the peel the word “Navel” for navel orange. The drink got an immediate name.

$\frac{3}{4}$ ounce vodka
 $\frac{3}{4}$ ounce peach schnapps
5 ounces orange juice

Stir all ingredients together in a highball glass almost filled with ice cubes, and serve.

Drinkware: Highball glass

GEORGIA PEACH

Sweet, with a double dose of alcohol, this drink is similar to a Woo Woo!, which omits the orange juice.

1 ounce peach schnapps
1 ounce vodka
Orange juice
Cranberry juice

Pour peach schnapps and vodka over ice in a highball glass. Top with orange and cranberry juice, to taste, and serve. If you want the drink sweeter, substitute cranberry juice for about an ounce of grenadine.

Drinkware: Highball glass

MOSCOW MULE

A happy coincidence is supposedly the reason this drink was created. Morgan's head bartender, Wes Price, was said to have needed to clear out the cellar of excess product, two of which were said to be Smirnoff vodka and ginger beer. He served it to actor Broderick Price, and thereafter, it became popular. The drink only references Moscow because it contains vodka, and the drink is almost always served in a copper mug because of a marketing campaign by Smirnoff to sell its vodka and to push the Moscow Mule drink to sell it.

4 ounces ginger beer
2 ounces vodka
1 ounce lime juice

In a copper mug, pour vodka over ice. Add lime juice, ginger beer and stir. Garnish with mint and lime wheel.