

no. 3

Vermouth
Gin

Martini History, Fizzes, Collinses

Vermouth



Photo Credit: 12bottlebar.com

Vermouth Regions



Photo Credit: vermouth101.com

Gin

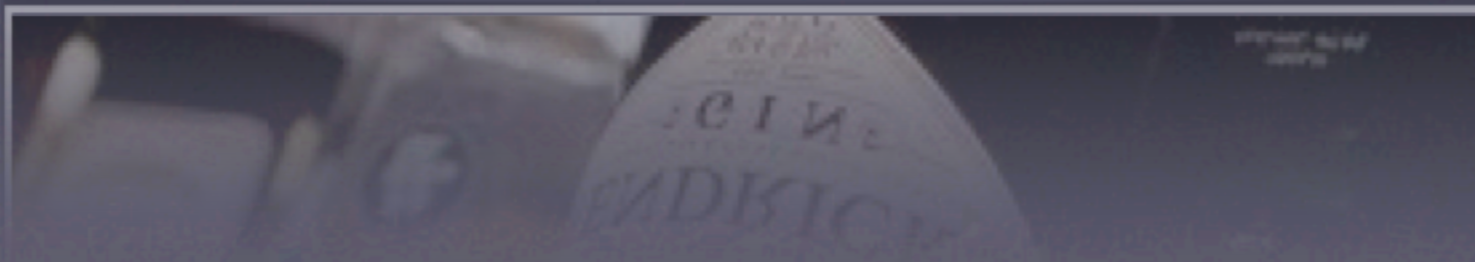


Photo Credit: ohgo.sh

Holland Gin

(genever)



Photo Credit: thenewyorkgrapevine.com

Improved Gin Cocktail



- 2 oz. gin
- 1 tsp gomme syrup
- 1/2 tsp marachino
- 1/8 tsp absinthe
- 2 dashes Boker's bitters

Stir and strain into a well-chilled old fashioned glass.
Garnish with a lemon twist

notes: classically made with Holland gin

Photo Credit: cocktail virgin slut

Old Tom Gin



Photo Credit: sugarhousedetroit.com

Martinez



- 1.5 oz Old Tom Gin
- 1.5 oz Sweet Vermouth
- 1/4 oz marachino
- 2 dashes Boker's bitters

Stir and strain into a chilled coupe.
Garnish with an orange twist

notes: this is the PDT take on the precursor to the Martini. A 2:1 proportion is also common. Original Martinez recipes would reverse this: 2 oz. of vermouth and 1 oz. of gin. The turf club, a sibling of the Martinez, uses equal parts, but has no maraschino.

Photo Credit: ohgo.sh

Ephemeral



- 1.5 oz. Ransom Old Tom
- 1 oz Dolin Blanc
- 1 / 3 oz. St. Germain
- 3 dashes Bitter Truth celery bitters

stir and strain into a well-chilled old fashioned glass.
Garnish with grapefruit twist

notes: David Shenaut of Teardrop Lounge

Photo Credit: stew* off flickr

Plymouth Gin



Photo Credit: liquordigest.blogspot.com

French 75



- 1 oz gin
- 1/2 oz lemon juice
- 1/2 oz simple syrup

shake and strain into a chilled coupe, top with sparkling wine and garnish with a lemon twist

notes: this is essentially a gin fizz with sparkling wine fizz instead of water fizz. Regan calls for this as a collins (building in the glass with ice)

Photo Credit: citysbest.com

London Dry



Photo Credit: luxist.com

Martini



- 2.5 oz gin
- 1/2 oz dry vermouth
- 2 dashes of orange bitters

Stir and strain into a well-chilled coupe. Garnish with lemon twist (or a few olives)

notes: House of Heeringa preferred martini. Drop the orange bitters and the drink is still good, but not quite as good. PDT calls for a 3:1 ratio using Plymouth and Dolin with no bitters. This is a modern take that still respects the vermouth. Imbibe! pre-pro martini has equal parts (London Dry and Noilly Prat are recommended)

Photo Credit: le sauce

Sloe Gin



Photo Credit: backyardbartender.blogspot.com

Sloe Gin Fizz



- 2 oz. Plymouth sloe gin
- 1/2 oz. lemon juice
- 1 teaspoon superfine sugar

shake and strain into a fizz or collins glass, top with soda water and then stir in the superfine sugar

notes: subbing simple syrup for superfine sugar is fine

Photo Credit: Esquire.com

New World Gin

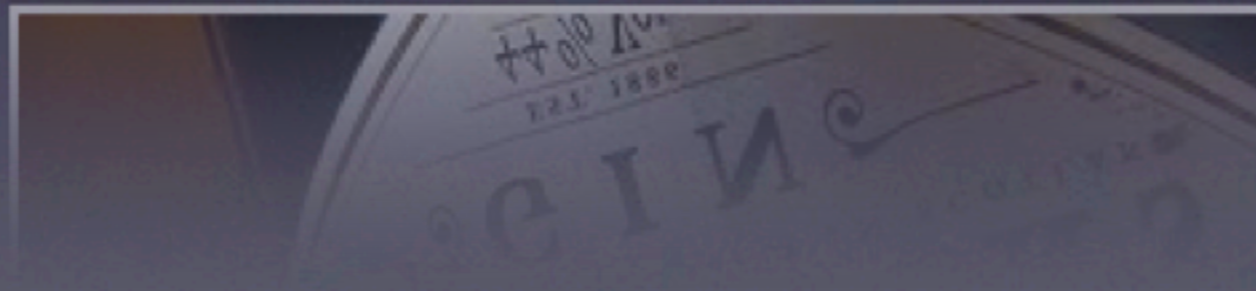


Photo Credit: whiskeygoldmine.com