

# LIQUEURS 101

*Alcohol is the primary ingredient of a liqueur. It might be vodka, brandy, or another spirit.*

*It is then flavored and sweetened with fruits, nuts, herbs, spices, chocolate, or coffee.*

*Their alcohol content may be high (50%), low (%10), or in between.*

*Some are sweet and some are dry.*

## Green Chartreuse

### WHAT IS IT?

Created by French Carthusian monks in 1737. It is a proprietary blend of 130 herbs, plants, and flowers



Chartreuse has a sweet, spicy, and smooth flavor, with an herbal finish. Tastes of mint, sage, gentian, apple, and vanilla.

ABV: 55%

### THE LAST WORD

1 oz gin  
 ¾ oz lime juice  
 ¾ oz maraschino liqueur  
 ¾ oz Chartreuse

Maraschino cherry

Shake all four ingredients with ice for 15 seconds and strain into a chilled coupe.

Garnish with a cherry

### CHARTREUSE SWIZZLE

1 ¼ oz Chartreuse  
 1 oz pineapple juice  
 ¾ oz lime juice  
 ½ oz Velvet Falernum

Lime and/pineapple wedge

Shake all four ingredients with ice for 10 seconds and then strain into an ice-filled highball glass.

Garnish with a lime and/or pineapple

### PIÑA VERDE

1 ½ oz Chartreuse  
 1 ½ oz pineapple juice  
 ¾ oz Coco Lopez  
 ½ oz lime juice

Lme and/or pineapple leaf

A Piña Colada riff

Blend Chartreuse, pineapple juice, Coco Lopez, and lime juice with 1 - 1.5 cups of ice.

Garnish with lime and/or pineapple leaf

## Cointreau

### WHAT IS IT?

Created by Édouard Cointreau in 1885 in France.



A clear, orange-flavored liqueur made from sweet and bitter orange peels. It is known as a type of Triple Sec, the name for a category of dry orange liqueurs, which translates to "triple dry" in French.

ABV: 40%

### SIDECAR

2 oz cognac  
 ¾ oz lemon juice  
 ¾ oz Cointreau  
 1 tsp simple syrup

Orange twist

Shake all four ingredients with ice for 15 seconds and strain.

Garnish with orange

### COSMOPOLITAN

2 oz vodka  
 ¾ oz Cointreau  
 ½ oz lime juice  
 ½ oz cranberry juice  
 ¼ oz simple syrup

Lime wedge

Shake all five ingredients with ice for 15 seconds and strain.

Garnish with a lime

### MARGARITA

1½ oz tequila  
 ¾ oz lime juice  
 ¾ oz Cointreau  
 ¼ oz simple syrup

Lime wedge, salt

Shake all four ingredients with ice for 10 seconds and strain into an ice-filled rocks glass.

Garnish with a lime

# LIQUEURS 101

---

## St. Germain

### WHAT IS IT?

St. Germain is a French liqueur made with elderflowers, picked in the late spring.



Its flavors are tropical fruit, peach, pear, citrus, and honeysuckle.

Created in 2007

ABV: 20%

### ST. RITA

1½ oz tequila  
1 oz St. Germain  
¾ oz lime juice

lime wedge

Shake all three ingredients with ice for 10 seconds and strain into an ice-filled rocks glass.

Garnish with lime

### OLIVETTE

1 oz gin  
1 oz dry vermouth  
½ oz St. Germain

Green olive

Stir all three ingredients with ice for 30 seconds. Strain into a chilled coupe.

Garnish with an olive

### GERMAIN & TONIC

1 ½ oz gin  
¾ oz St. Germain  
2-4 oz cold tonic water

lime wedge

Add gin and St. Germain to a tall, ice-filled glass and stir for 5 seconds. Top with cold tonic water and stir gently.

Garnish with lime

---

## Campari

### WHAT IS IT?

Invented in 1860 by Gaspare Campari in Milan, Italy.



Campari is a translucent red bitter liqueur. It has a strong bittersweet flavor, with notes of orange peel, cherry, clove, and cinnamon.

ABV: 28%

### SIESTA

2 oz silver tequila  
¾ oz lime juice  
¾ oz simple syrup  
½ oz Campari  
½ oz grapefruit juice

Lime wedge

Shake all five ingredients with ice for 15 seconds and strain into a coupe.

Garnish with a lime

### AMERICANO

1 ½ oz Campari  
1 ½ oz sweet vermouth  
2-4 oz cold club soda

Orange wheel

Add Campari and sweet vermouth to an ice-filled glass and stir for five seconds. Top with cold club soda and gently stir.

Garnish with orange wheel

### JUNGLEBIRD

1 ½ oz dark rum  
1 ½ oz pineapple juice  
¾ - 1 oz Campari  
½ oz lime juice  
½ oz simple syrup

Pineapple wedge

Campari meets tiki

Shake all five ingredients with ice for 10 - 15 seconds and strain into an ice-filled highball glass.

Garnish with a lime