

# THE COCKTAIL FORMULAS

6 DIFFERENT FORMULAS FOR  
CREATING YOUR OWN  
COCKTAILS!

INCLUDING 30+ COCKTAIL RECIPES



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# WHAT IS A COCKTAIL?

THE DEFINITION OF A COCKTAIL IS QUITE SIMPLE: IT NEEDS TO BE A MIXTURE OF ALCOHOL AND *OTHER INGREDIENTS*. WHEN A MIXTURE CONTAINS NO ALCOHOL, WE CALL IT A **MOCKTAIL**.

IN THE WORLD OF BARTENDING AND MIXOLOGY, TRULY EVERYTHING IS ALLOWED. FROM BEER CONCENTRATES TO BACON GREASE, ANYTHING HAS BEEN INCORPORATED IN A COCKTAIL BEFORE.

YES, IT'S A CREATIVE AND FREE INDUSTRY. BUT NEVERTHELESS, QUITE SOME COCKTAIL AFICIONADOS STATE THAT A MIXTURE OF BACARDI & COKE OR VODKA & FANTA CAN NOT BE CALLED A COCKTAIL. WHY? NOBODY TRULY KNOWS.

THE MOST COMMON ARGUMENT IS THAT A MIXTURE OF JUST TWO INGREDIENTS IS TOO EASY TO MAKE, THUS NOT WORTHY OF THE LABEL 'COCKTAIL'.

BUT A GIN & TONIC IS CALLED A COCKTAIL BY BARTENDERS ALL OVER THE WORLD, WHILE IT ALSO CONSISTS OF JUST TWO INGREDIENTS AND REQUIRES NO TOOLS OR SPECIAL METHOD TO BE MADE.

SOME OTHER DIFFERENTIATORS BETWEEN A G&T AND A B&C THAT YOU MIGHT'VE HEARD, ARE: THE COMPLEXITY IN TASTE, THE GARNISH AS A THIRD INGREDIENT AND THE LUXURY STATUS OF THE GIN AND TONIC. BUT IF YOU ASK ME, NONE OF THESE FACTORS ARE TRUE REQUIREMENTS TO LABEL A DRINK A COCKTAIL OR NOT...



...BECAUSE IF THAT WOULD'VE BEEN THE CASE,  
THESE SIX CLASSIC AND WORLD-  
FAMOUS DRINKS SHOULD NOT BE LABELLED  
'COCKTAILS' EITHER.

AND LET'S BE HONEST..

*THAT WOULD BE SUCH A PITY!*

- ☐ APEROL SPRITZ: 60ML APEROL + 150ML PROSECCO
- ☐ CAMPARI SPRITZ: 60ML CAMPARI + 150ML PROSECCO
- ☐ SCREWDRIVER: 50ML VODKA + 200ML ORANGE JUICE
- ☐ MIMOSA: 50% CHAMPAGNE + 50% ORANGE JUICE
- ☐ KIR ROYAL: 20ML CRÈME DE CASSIS + 120ML CHAMPAGNE
- ☐ BELLINI: 20ML PEACHTREE + 120ML PROSECCO

*YOU SEE? THEY ALL CONTAIN JUST TWO SIMPLE INGREDIENTS.*

*DUEX.*

*DOS.*

*TWEE!*







# THE KIR ROYAL

*ELEGANT, SIMPLE AND DEFINITELY A  
COCKTAIL!*



# IT'S ALL ABOUT THE RATIOS

ADMITTEDLY, ANYONE CAN POUR RANDOM SPIRITS AND SODAS IN A GLASS AND CALL IT A COCKTAIL. BUT MOST OF THESE MIXTURES WILL NOT BE ENJOYABLE.

IT'S NOT ONLY THE INGREDIENTS, BUT -MORE IMPORTANTLY- THE RATIOS BETWEEN THEM THAT GREATLY INFLUENCE THE SUCCESS OF YOUR CREATION.

*IN THE NEXT CHAPTERS, YOU WILL FIND DIFFERENT FORMULAS ALONGSIDE SOME FAMOUS EXAMPLES THAT WILL HELP YOU TO CREATE YOUR OWN WELL-BALANCED COCKTAILS.*

WE START OFF WITH BEGINNER LEVEL FORMULAS AND WILL GRADUALLY ADD MORE COMPONENTS TO THEM SO YOU'LL BE ABLE TO EXPERIMENT ALONG THE WAY.

HOPEFULLY, YOU'LL HAVE A LOT OF FUN AND CREATE SOME AWESOME, SURPRISING AND DELICIOUS COCKTAILS USING THESE EXAMPLES. CHEERS!

*THE FORMULAS ARE DIVIDED BETWEEN THREE COCKTAIL CATEGORIES:*

- THE HIGHBALLS : COCKTAILS THAT ARE SERVED IN A TALL GLASS AND ARE ALMOST ALWAYS TOPPED OFF WITH SOME SORT OF SODA OR JUICE.
- THE FANCY'S: COCKTAILS THAT ARE SERVED IN A FANCY GLASS LIKE A MARTINI OR COUPE.
- THE SIPPERS: COCKTAILS THAT ARE ENJOYED IN A SLOWER PACE. QUITE BOOZE-FORWARD, THESE BOSS DRINKS ARE MOSTLY SERVED IN A WHISKEY OR NICK 'N NORA GLASS.



# YOU'LL NEED TO KNOW *THESE* TERMS

*THESE DEFINITIONS ARE WRITTEN TO HELP  
DISTINGUISH ALL THE COCKTAIL INGREDIENTS  
WITHIN THEIR PROPER CATEGORY:*

**THE HARD PART:** A DISTILLATE WITH A HIGH ALCOHOL PERCENTAGE. COMMONLY 40% ABV (ALCOHOL BY VOLUME). FOR EXAMPLE: GIN, VODKA OR WHISKEY.

**THE SOFT PART:** CAN BE EITHER A LIQUEUR (CONTAINS AT LEAST 10% SUGAR AND 15% ALCOHOL) OR A VERMOUTH (FORTIFIED WINE).

**THE RICH PART:** THIS IS THE ALCOHOL-FREE INGREDIENT WHICH WILL HAVE A BIG INFLUENCE ON YOUR COCKTAIL'S FLAVOUR PROFILE.

**THE FILL:** SOME COCKTAILS DON'T NEED A RICH PART, AS THE ALCOHOLIC PARTS ARE FLAVOURFUL ENOUGH ON THEIR OWN. IN THIS CASE , A FILL LIKE A SODA OR JUICE IS USED TO MASK THE ETHANOL TASTE.

**THE SWEET PART:** EVEN WHEN A COCKTAIL IS SUPPOSED TO BE SOUR, SOME SORT OF SWEETENER IS ADDED TO IT. WHY? BECAUSE SYRUPS AND SUCH COMPLEMENT THE OTHER INGREDIENTS AND HIDE SOME OF THE ETHANOL TASTE.

**THE SUBTLE PART:** WHEN THE MAIN INGREDIENT OF A COCKTAIL IS SOMETHING BITTER, ADDING A SOUR OR SWEET INGREDIENT IS OFTEN THE WRONG WAY TO GO. IN THIS CASE, YOU'LL ACTUALLY WANT TO LOOK FOR A SUBTLE INGREDIENT THAT CONNECTS AND SOFTENS THE MIXTURE.





# FORMULA #1

## THE SIMPLE HIGHBALL

WITHOUT FURTHER ADO, LET'S GET INTO THE FIRST FORMULA! THIS ONE IS VERY FUN AND EASY TO PLAY WITH. IT GOES AS FOLLOWS:

*HIGHBALL EASY = 60ML HARD/SOFT + FILL*

AS THERE ARE HUNDREDS OF LIQUORS AND LIQUEURS, THE HARD/SOFT COMBINATIONS ARE ENDLESS!

HERE ARE FOUR  
WORLD FAMOUS  
COCKTAILS THAT  
EMBODY THIS  
FORMULA:



# FORMULA #1

## THE SIMPLE HIGHBALLS

THE HIGHBALL 60-FILL	WOO WOO	SEX ON THE BEACH
60ML	VODKA 30ML & PEACHTREE 30ML	VODKA 30ML & RASPBERRY LIQUEUR 30ML
FILL	CRANBERRY JUICE	CRANBERRY JUICE & ORANGE JUICE

THE HIGHBALL 60-FILL	PIÑA COLADA	AMERICANO
60ML	RUM 45ML & MALIBU 15ML	CAMPARI 30ML & SWEET VERMOUTH 30ML
FILL	PINEAPPLE JUICE & MILK	SODA

➤ YOU CAN **BUILD** THE  
WOO WOO, SEX ON THE  
BEACH & AMERICANO IN  
YOUR GLASS.

➤ YOU'LL NEED TO  
**SHAKE** THE PIÑA  
COLADA

**“THE HARD PART FORMS THE  
BACKBONE OF A COCKTAIL  
AND GIVES IT IT'S ENJOYABLE  
KICK.”**





# THE HARD PART

FOR INSPIRATION, CHECK OUT THESE  
EXAMPLES OF DISTILLATES:

- |   |                                   |
|---|-----------------------------------|
| <input type="checkbox"/> VODKA            | <input type="checkbox"/> PISCO    |
| <input type="checkbox"/> GIN              | <input type="checkbox"/> ORUJO    |
| <input type="checkbox"/> BLANCO TEQUILA   | <input type="checkbox"/> ARMAGNAC |
| <input type="checkbox"/> REPOSADO TEQUILA | <input type="checkbox"/> CACHACA  |
| <input type="checkbox"/> BOURBON WHISKEY  | <input type="checkbox"/> BAIJU    |
| <input type="checkbox"/> RYE WHISKEY      | <input type="checkbox"/> GUARO    |
| <input type="checkbox"/> SCOTCH WHISKY    | <input type="checkbox"/> PÁLINKA  |
| <input type="checkbox"/> IRISH WHISKEY    | <input type="checkbox"/> RAKI     |
| <input type="checkbox"/> Jenever          | <input type="checkbox"/> ARAK     |
| <input type="checkbox"/> DONKERE RUM      | <input type="checkbox"/> MEZCAL   |
| <input type="checkbox"/> WITTE RUM        | <input type="checkbox"/> AKVAVIT  |
| <input type="checkbox"/> BRANDY           | <input type="checkbox"/> SHOCHU   |





*THE PIÑA COLADA IS CREATED BY ONE OF THE  
BARTENDERS OF THE HILTON HOTEL IN PUERTO RICO.*

CREAMY, SWEET AND FRUITY. A DIVINE COMBINATION .



# FORMULA #2

## THE 60-20-FILL

THIS FORMULA IS QUITE OFTEN USED IN THE CARIBBEAN AND GOES AS FOLLOWS:

**HIGHBALL MEDIUM = 60ML HARD + 20ML RICH + FILL**

- FILL YOUR GLASS WITH ICE, POUR 60ML OF A DISTILLATE IN IT, ADD 20ML OF A NON-ALCOHOLIC INGREDIENT THAT GIVES THE COCKTAIL A DISTINCTIVE AND STRONG FLAVOUR, AND *VOILA!*

THE HIGH-BALL 60-20-FILL	BATANGA	CUBA LIBRE
60ML	TEQUILA	RUM
20ML	LIME	LIME
FILL	COCA COLA	COCA COLA

THE HIGH-BALL 60-20-FILL	FIDEL CASTRO	TEQUILA SUNRISE
60ML	RUM	TEQUILA
20ML	LIME	GRENADINE
FILL	GINGER ALE	ORANGE JUICE

“THE HARD PART GIVES YOU THE KICK, BUT THE RICH PART STEERS THE COCKTAIL TOWARDS ONE OF THE FOUR MAIN TASTES: SOUR, BITTER, SWEET OR EVEN SALTY.”





# THE FILL

BY NOW, YOU HAVE PROBABLY THOUGHT ABOUT SPARKLING WATER, TONIC, COKE AND ICED TEA AS GOOD FILLERS. BUT NOWADAYS, THE WORLD IS FULL OF WONDERFUL, UNIQUE SODAS THAT ARE A TAD MORE SURPRISING! HERE ARE SOME EXAMPLES:

- ☐ BUNDABERG PINK GRAPEFRUIT
- ☐ BUNDABERG BLOOD ORANGE
- ☐ GINGER BEER
- ☐ GINGER ALE
- ☐ CIDER
- ☐ LOOZA ABRIKOOS
- ☐ LOOZA PASSIEVRUCHT
- ☐ FINLEY MOJITO
- ☐ FRITZ-LIMO APPLE CHERRY
- ☐ FRITZ-LIMO MELON
- ☐ FRITZ MISCHMASCH
- ☐ FRITZ SPRITZ BIO RHUBARB
- ☐ WOSTOK ORANGE & VANILLA
- ☐ WOSTOK DATE & POMEGRANATE
- ☐ WOSTOK PEAR & ROSEMARY
- ☐ FEVER TREE MEDITERRANEAN ORANGE
- ☐ SCHWEPPES HIBISCUS
- ☐ SCHWEPPES PIEMENTA ROSA
- ☐ YAYA KOMBUCHA YUZU
- ☐ YAYA KOMBUCHA BLUEBERRY



# FORMULA #3

## THE 60-20-10-FILL

THESE NEXT FOUR COCKTAILS ARE TYPICAL DRINKS THAT PACK A SOUR COMPONENT AS THE RICH PART. THUS THEY WILL PROFIT FROM A SWEET PART THAT TAKES THE EDGES OFF AND COMPLEMENTS ALL OTHER AROMAS. 10 MILLILITERS IS NOT MUCH, BUT YOU'LL FIND THAT IT MAKES A BIG DIFFERENCE!

***HIGHBALL ADVANCED== 60ML HARD + 20ML RICH + 10ML SWEET + FILL***

THE HIGHBALL 60-20-10-FILL	MOSCOW MULE	TOM COLLINS
60ML	VODKA	GIN
20ML	LIME	LEMON
10ML	SUGAR SYRUP	SUGAR SYRUP
FILL	GINGER BEER	SODA

THE HIGHBALL 60-20-10-FILL	DARK 'N STORMY	PALOMA
60ML	RUM	TEQUILA
20ML	LIME	GRAPEFRUIT JUICE
10ML	SUGAR SYRUP	AGAVE SYRUP
FILL	GINGER BEER	GRAPEFRUIT SODA

**“THE HUMAN BRAIN  
ABSOLUTELY *LOVES*  
GLUCOSE, SO OUR  
TASTE BUDS ARE  
VERY FOND OF  
SWEET INGREDIENTS”**

➤ YOU CAN BUILD THESE  
COCKTAILS IN THE GLASS,  
NO SHAKING REQUIRED.  
#NICEANDEASY





# THE PALOMA

ONE OF THE MOST ORDERED TEQUILA-COCKTAILS IN MEXICO.  
LITERALLY TRANSLATED, THIS DRINK MEANS *'THE DOVE'*.





**IN NEW YORK CITY, AROUND 1874,  
THE TOM COLLINS COCKTAIL WAS  
OFTEN USED TO PRANK ONE  
ANOTHER.**

YOU'D WALK UP TO YOUR FRIEND AND TELL HIM THAT  
SOME GUY NAMED TOM COLLINS IS SITTING IN HIS  
FAVORITE BAR, TALKING TRASH ABOUT HIM.

YOUR FRIEND WOULD THEN RUSH TO THE BAR TO GIVE  
THIS TOM COLLINS GUY A PIECE OF HIS MIND!

WHO THE HELL DOES HE THINK HE IS?!

WHEN ASKED WHERE TOM COLLINS IS SITTING,  
THE BARTENDER WOULD TRY NOT TO LAUGH  
AND WOULD RESPOND IN ALL SERIOUSNESS:  
"YOU WANT TOM? I'LL GO GET HIM FOR YOU"

AFTER A MINUTE OR SO, HE'D PLACE THIS  
COCKTAIL ON THE BARTOP AND SAY:

**"HERE YOU GO: ONE TOM COLLINS.  
THAT'LL BE 50c PLEASE".**

DID YOU KNOW THAT TOM COLLINS BECAME SO POPULAR, IT HAS IT'S OWN  
FAMILY? IN MOST BARS, YOU CAN ORDER ANY **COLLINS**.

BESIDES **TOM** (WITH GIN), YOU CAN ALSO ORDER A **COLONEL-**  
(BOURBON), **PEPITO-** (TEQUILA), **RON-** (RUM), **JOE-** (VODKA),  
**SANDY-** (SCOTCH) OR **PIERRE** (COGNAC) **COLLINS**.



# FORMULA #4

## HARD-SOFT-RICH-SWEET

WE HAVE ARRIVED AT THE SECOND CATEGORY OF COCKTAILS: THE FANCY COCKTAILS.

THESE DRINKS ARE TYPICALLY SHAKEN AND SERVED ICE-COLD IN A TALL, FANCY COCKTAIL GLASS.

***FANCY EASY = 45ML HARD + 20ML SOFT + 30ML RICH + 15ML SWEET***

SIX GREAT EXAMPLES ARE:

THE FANCY ONES HARD-SOFT-RICH-SWEET	<u>MARGARITA</u>	<u>WHITE LADY</u>	<u>AVIATION</u>
45ML <b>HARD</b>	TEQUILA	GIN	GIN
20ML <b>SOFT</b>	COINTREAU	COINTREAU	MARASCHINO
30ML <b>RICH</b>	LIME	LEMON	LEMON
15ML <b>SWEET</b>	SUGAR SYRUP	SUGAR SYRUP	SUGAR SYRUP

THE FANCY ONES HARD-SOFT-RICH-SWEET	<u>APPLETINI</u>	<u>ESPRESSO MARTINI</u>	<u>SILK STOCKING</u>
45ML <b>HARD</b>	VODKA	VODKA	TEQUILA
20ML <b>SOFT</b>	APPLE LIQUEUR	KAHLUA	CRÈME DE CACAO
30ML <b>RICH</b>	LEMON	ESPRESSO	CREAM
15ML <b>SWEET</b>	SUGAR SYRUP	SUGAR SYRUP	GRENADINE

“THE SOFT PART WORKS AS A *BRIDGE* BETWEEN THE HEAVY DISTILLATE AND THE ALCOHOL-FREE COMPONENTS OF THE COCKTAIL.”



# THE SOFT PART

FOR INSPIRATION, CHECK THESE EXAMPLES OF  
LIQUEURS:

- |  |   |  |
|--|---|--|
| <input type="checkbox"/> FRANGELICO    | <input type="checkbox"/> CHARTREUSE         | <input type="checkbox"/> MEDRONHO          |
| <input type="checkbox"/> CHAMBORD      | <input type="checkbox"/> GRAPPA             | <input type="checkbox"/> APRICOT BRANDY    |
| <input type="checkbox"/> PIMM'S        | <input type="checkbox"/> VERMOUTH           | <input type="checkbox"/> PAMA              |
| <input type="checkbox"/> FERNET        | <input type="checkbox"/> AMARO              | <input type="checkbox"/> LIMONCELLO        |
| <input type="checkbox"/> SAMBUCA       | <input type="checkbox"/> ADVocaAT           | <input type="checkbox"/> MARASCHINO        |
| <input type="checkbox"/> AMARULA       | <input type="checkbox"/> DROPSHOT           | <input type="checkbox"/> CRÈME DE CACAO    |
| <input type="checkbox"/> SCHNAPS       | <input type="checkbox"/> LICOR43            | <input type="checkbox"/> CRÈME DE CASSIS   |
| <input type="checkbox"/> JÄGERMEISTER  | <input type="checkbox"/> TIA MARIA          | <input type="checkbox"/> CYNAR             |
| <input type="checkbox"/> GRAND MARNIER | <input type="checkbox"/> BENEDICTINE D.O.M. | <input type="checkbox"/> CAMPARI           |
| <input type="checkbox"/> MIDORI        | <input type="checkbox"/> ELIXER D'ANVERS    | <input type="checkbox"/> COINTREAU         |
| <input type="checkbox"/> BAILEYS       | <input type="checkbox"/> SOUTHERN COMFORT   | <input type="checkbox"/> FLOR DE CAÑA      |
| <input type="checkbox"/> GOLDSTRIKE    | <input type="checkbox"/> DISARONNO          | <input type="checkbox"/> CRÈME DE MENTHE   |
| <input type="checkbox"/> DRAMBUIE      | <input type="checkbox"/> KAHLUA             | <input type="checkbox"/> CRÈME DE VIOLETTE |
| <input type="checkbox"/> MALIBU        | <input type="checkbox"/> MANDARINE N.       | <input type="checkbox"/> ST. GERMAIN       |
| <input type="checkbox"/> ABSINTHE      | <input type="checkbox"/> NOCINO             | <input type="checkbox"/> CHERRY HEERING    |
| <input type="checkbox"/> KRUPNIK       | <input type="checkbox"/> PISANG AMBON       | <input type="checkbox"/> PASSOÃ            |





# FORMULA #5

## EQUAL PARTS

THE NEXT FORMULA DESCRIBES A COUPLE OF STRONG CLASSICS. THEY ALL PLAYED THEIR ROLL IN THE UPCOMING OF COCKTAILS WHICH ARE MORE COMPLEX, LESS SWEET AND BUILT PRIMARILY ON THE *SHARP EDGES* OF THE LIQUOR IN IT. THEREFORE, IT IS ADVISABLE TO USE YOUR PREMIUM BOTTLES OF LIQUORS AND LIQUEURS FOR THESE DRINKS. IT'S THE SMALL THINGS IN LIFE THAT MATTER, AND THE LITTLE REFINEMENTS THAT AN EXPENSIVE BRAND OF ALCOHOL CONTAINS WILL HAVE A **HUGE** IMPACT ON THE QUALITY OF THESE TYPE OF COCKTAILS.

**FANCY ADVANCED = 20ML HARD + 20ML SOFT + 20ML SOFT + 20ML RICH**

THESE COCKTAILS ARE VERY POPULAR AMONGST COCKTAIL BARTENDERS.

BECAUSE THEY WORK WITH ALCOHOL ON A DAILY BASIS, THEIR TASTE BUDS ARE MORE ACCUSTOMED TO THE ETHANOL-TASTE THAN THEIR AVERAGE GUESTS.

THAT KICK YOU GET WHEN YOU TAKE A SIP OF YOUR DRINK? THEY DON'T GET THAT AS EASILY AS YOU DO.

THEREFORE, A COCKTAIL THAT DOESN'T MASK THE KICK IS IDEAL!

SO... NO SWEET PART, BUT A SECOND LIQUEUR? AND THEN EVERY INGREDIENT IN EQUAL PARTS? THAT SOUNDS LIKE A PRETTY TRICKY COMBINATION TO CREATE A **DELICIOUS** NEW DRINK WITH.... AND IT IS!

THAT'S WHY IT'S SO COOL AND SPECIAL WHEN YOU DISCOVER A DRINK LIKE THIS! IN ANY CASE, IT'S A VERY FUN ONE TO PLAY WITH, BECAUSE IT FORCES YOU TO **REALLY** THINK ABOUT WHICH INGREDIENTS GO TOGETHER. YOU'LL FIND THAT YOU'LL **TASTE & TEST** YOUR OWN CREATIONS MUCH MORE SERIOUS TOO!

**"WITH THIS FORMULA, TRIAL & ERROR ALONE WON'T BE ENOUGH TO CREATE SOMETHING DELICIOUS."**



# FORMULA #5

## EQUAL PARTS

THE FANCY ONES		<u>BLOOD &amp; SAND</u>	<u>PAPER PLANE</u>
EQUAL PARTS			
20ML	HARD	SCOTCH	BOURBON
20ML	SOFT	CHERRY HEERING	APEROL
20ML	SOFT	SWEET VERMOUTH	AMARO NONINO
20ML	RICH	BLOOD ORANGE JUICE	LEMON JUICE

THE FANCY ONES		<u>THE LAST WORD</u>	<u>CORPSE REVIVER NO. 2</u> <i>(ABSINTHE RINSE)</i>
EQUAL PARTS			
20ML	HARD	GIN	GIN
20ML	SOFT	GREEN CHARTREUSE	TRIPLE SEC
20ML	SOFT	MARASCHINO	LILLET BLANC
20ML	RICH	LIME JUICE	LEMON JUICE

➤ ALL FOUR COCKTAILS  
NEED TO BE SHAKEN,  
AND ARE COMMONLY  
SERVED IN A COUPE OR  
MARTINI- GLASS.

“SUGAR COMPLEMENTS THE OTHER INGREDIENTS AND  
TAKES THE ALCOHOLIC ‘EDGE’ OFF.

WE -THE BARTENDERS- DON’T MIND THAT EDGE, THOUGH.”





## THE BLOOD & SAND

IT'S DEFINITELY NOT THE MOST ATTRACTIVE NAME FOR A DRINK, BUT THIS BADBOY IS ONE OF THE FEW SCOTCH-BASED CLASSIC COCKTAILS!

IT IS CREATED IN 1922 AND NAMED AFTER THE BULLFIGHTING MOVIE THAT CAME OUT IN THE SAME YEAR.





# FORMULA #6

## HARD-SOFT-SUBTLE

THIS LAST FORMULA IS USED TO CREATE SIPPERS: THE ONES THAT GO IN A PROPER WHISKEY GLASS WITH ICE OR IN A NICK 'N NORA GLASS WITHOUT ICE.

IN THIS SITUATION, THE RATIOS DON'T MATTER ANYMORE AND IT'S ALL ABOUT THE ADDING OF THE ***SUBTLE*** PART:

THAT SINGLE INGREDIENT THAT CREATES JUST ENOUGH *NUANCE* TO THE RECIPE, THAT MAKES THE TASTE LINGER ON YOUR TONGUE THE SAME WAY AS A JAZZY TUNE PLANTS ITSELF IN THE BACK OF YOUR HEAD.

***SIPPER ADVANCED= ??ML HARD + ??ML SOFT + ??ML SUBTLE***

THIS ***SUBTLE*** INGREDIENT CAN TRULY BE ANYTHING!  
THAT'S WHY IT IS SO HARD TO FIND AND CONNECT WITH THE OTHER COMPONENTS OF YOUR COCKTAIL.

THESE SIPPERS ARE STRONG AND HAVE A LONG AFTERTASTE. THAT'S WHY YOU USUALLY SIP THEM.  
#OBVIOUSLY

A NICK 'N NORA GLASS:



# FORMULA #6

## HARD-SOFT-SUBTLE

THE SIPPERS	OLD FASHIONED	NEGRONI
HARD SOFT SUBTLE	WHISKEY 60ML	GIN 30ML
	ANGOSTURA BITTERS 3ML	CAMPARI 30ML
	SUGAR SYRUP 5ML	VERMOUTH 30ML

THE SIPPERS	DIRTY MARTINI	GREEN VESPER MARTINI
HARD SOFT SUBTLE	GIN 75ML	GIN 60ML
	DRY VERMOUTH 15ML	VODKA 20ML
	OLIVE BRINE 10ML	ABSINTHE 10ML

- THE OLD FASHIONED AND NEGRONI ARE SERVED BEST ON THE ROCKS.
- ALL OF THESE DRINKS ARE TO BE STIRRED, UNLESS YOU'RE MAKING THEM FOR JAMES BOND.
- THE DIRTY AND VESPER GO IN A NICK 'N NORA GLASS WITHOUT ICE.


**"TO CREATE A GREAT SIPPER, YOU NEED TO PRACTICE A LOT AND HAVE A GENUINE UNDERSTANDING OF THE COMPLEXITY OF YOUR INGREDIENTS.**





**THE OLD FASHIONED EXISTS FOR OVER 200 YEARS NOW  
AND IS THE PERSONIFICATION OF THE FIRST WRITTEN  
DEFINITION OF THE WORD 'COCKTAIL'.**

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**The Balance,  
COLUMBIAN AND REPOSITORY.**

"HAIL SACKED POLITY, BY FREEDOM REAR'D!"  
"HAIL SACKED FREEDOM, WHEN BY LAW RESTRAIN'D!"

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HUDSON, (New-York) Tuesday, May 13, 1806.

[As I make it a point, never to publish any thing (under my editorial head) but what I can explain, I shall not hesitate to gratify the curiosity of my inquisitive correspondent:—*Cock tail*, then, is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters—it is vulgarly called *bittered sling*, and is supposed to be an excellent cicatrizing potion, inasmuch as it renders the heart stout and bold, at the same time that it fuddles the head. It is said also, to be of great use to a democratic candidate: because, a person having swallowed a glass of it, is ready to swallow any thing else.

Edit. Bal.]

**FROM A 1806 NEWSPAPER:**

**"A STIMULATING LIQUOR,  
COMPOSED OF SPIRITS OF  
ANY KIND, SUGAR, WATER,  
AND BITTERS."**





[WWW.DECOCKTAILCONSULTANT.NL](http://WWW.DECOCKTAILCONSULTANT.NL)



**CHEERS!**

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