

# Captain Bry's

## Cocktails & Bar Tales

Copyright 2015 e edition, Captain Bryan Diehl

Published by:  
T.X. Margarita Publishing  
P.O. Box 65381  
Port Ludlow, WA. 98365

ISBN #978-0-9643225-3-0







**The difference between Fairy Tales and Bar Tales is that  
Fairy Tales always begin with “Once upon a time...”  
Bar Tales always begin with “*This is no shit...*”**

From this point on—everything you read in this book  
may well begin with the phrase, “*This is no shit...*”

**Who is Captain Bry?**



Sailor, charter boat skipper, Realtor, bartender, author, husband,  
father, internet-ordained minister, scuba diver...

Like a boat with no compass – as long as I’m moving I don’t care  
where I’m going...

Growing up in the Pacific Northwest, and dividing formative years  
between Southern California and Hawaii, there always seemed to be  
two irresistible opportunities...boats and bars:

- **Boats** will take you anywhere or nowhere, either way it  
works out fine. All you have to do is look at them and they  
can set you free. You sail them or just mess about on them.  
“I never met a boat I didn’t like” –Captain Bry
- **Bars** for recreation, socialization, bonding and forging of  
friendships. Incubation station for wild ideas, reckless  
conspiracies, brilliant schemes, and above all--intoxication.  
(I refer to this as, “*Research.*”)

Most of my early years were spent primarily in the former of the two. (Doing *research*, of  
course.) The level of intensity devoted to this endeavor soon brought more folly than fun  
so more and more *research* found its way outdoors. Eventually the boats beat out the bars  
except in the income category. Soon there was a bride, then children, more boats...I  
guess you can understand that by now golf was out of the question, and the boats had to  
pay their own way.

So the formerly care-free and unbridled Bryan Diehl, a.k.a. “*Flyin’-Bryan*”, who  
authored *T.X Margarita’s Guide to Modern Cocktails* in the early 90’s, had morphed into  
a much more sedate, and grounded, Captain Bry.

This book is dedicated to sharing Captain Bry’s collection of personally tested Cocktail  
Recipes, and perfectly entertaining Bar Tales.

**Jimmy Buffet said it best—**

**“If you ever wonder why we ride the carrousel...we do it for the stories we can tell.”**



“Popeye” the infamous blind seal in the marina at my “One Particular Harbor,”  
Friday Harbor, WA.

## FOREWORD

When given the opportunity to interject fun, frivolity, and folly into our everyday lives...you can count on Captain Bry to come through with the distraction!

You can charter his boats by calling

**Captain Bry's Port Ludlow Charters at (360) 821-9056 or on the world wide web @ [www.CaptainBry.com](http://www.CaptainBry.com)**

In the mean time, enjoy his recipes & stories!

This book was written to provide accurate recipes for today's very finest and most popular cocktails. The recipes are intended to be simple to follow, and easy to consume. It was also intended to entertain the reader/user. Hopefully some of these stories will be incorporated into the conversations that accompany the sampling of these cocktails. Captain Bry devoted a considerable portion of his life to researching these recipes and Bar Tales.

The recipes in this book are what Captain Bry considers the very best. That's just his opinion...but again, considerable research.

This book is not intended to be the drink "Bible," or "1001 stupid drink recipes-and three good ones." This is Captain Bry's collection of the very finest, most popular, and most pleasing cocktail recipes. Feel free to amend any of the recipes to fit your particular taste. Remember what T. X. Margarita said; ***"In bartending, nothing is carved in stone—just keep your guests happy and you'll always be successful."***

You'll notice that in some recipes *brand names* have been used. Captain Bry has not received kickbacks for these endorsements (not that he would be too proud to take them...) but in these cases, the brands used have qualities that make them superior to their generic counterparts.

**Most importantly, have fun with this book. The recipes and stories are meant to be enjoyed and shared!**

## Cheers!!

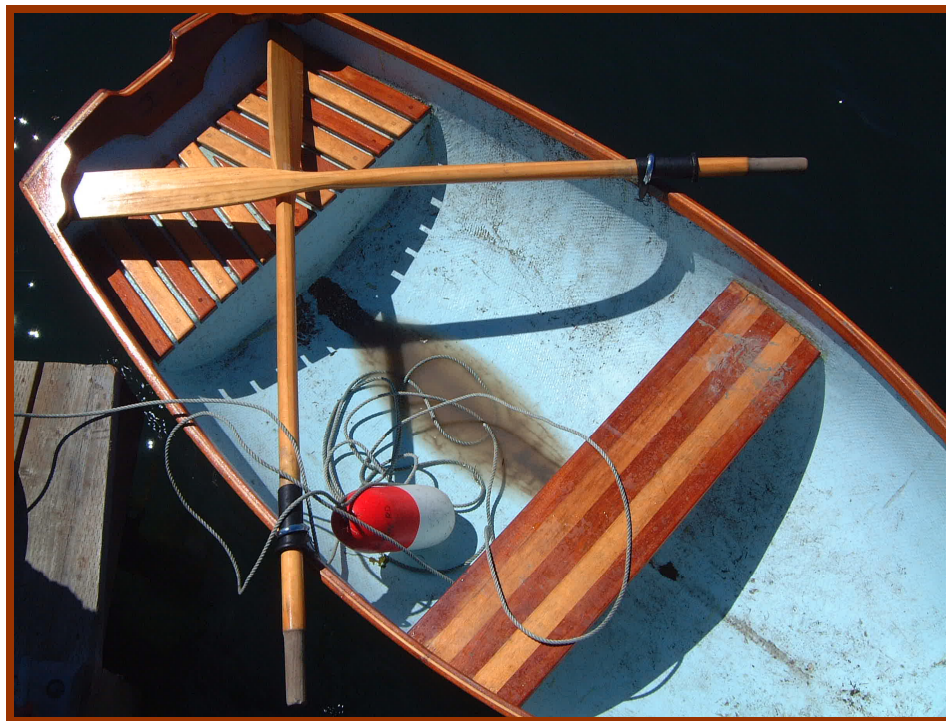




Home sweet home, Port Ludlow, Washington.

# Table of Contents

<b>Cocktail Recipes (listed in alphabetical order)</b>	<b>1 to 45</b>
<b>Party Margaritas</b>	<b>45 ½</b>
<b>Index by Liquor</b>	<b>46 to 54</b>
<b>Virgin (non-alcohol) drinks</b>	<b>55</b>
<b>Basic Garnish Preparation</b>	<b>56</b>
<b>Definition of Terms</b>	<b>57 to 59</b>
<b>Standard Glassware</b>	<b>60 to 64</b>
<b>Standard Bar Tools</b>	<b>65</b>



## **Al & Jayne**

Al & Jayne had finished their dinner & drinks and headed for their home on the other side of the bay. As he pulled away from the stop sign Al noticed a patrol car following him. He immediately buckled his seat belt, doing his best not to be obvious. Just then the troopers' lights began to flash. Al signaled right and pulled into the Chevron station.

He rolled his window down and readied his license & registration. The officer approached Al and took his papers. Then he said to Al, "You seemed to roll through that stop sign don't you think?"

"No." Said Al. "I stopped completely."

The officer then said, "Well then, how about your seat belt...didn't I see you putting it on just after you saw me?"

"NO!" Al responded in an effort to avoid admitting any guilt.

The officer paused. Then he leaned down into the window, and looking at Jayne he asked, "Is he telling me the truth, Ma'am?"

Jayne responded "I don't know officer...I don't pay much attention to him when he's been drinking."

## **Aa**

### **Alabama Slammer**

Combine in a shaker with ice;

1 oz. Vodka,

½ oz. Southern Comfort,

½ oz. Amaretto,

1 oz. Sweet & sour mix,

2 oz. Orange Juice

Shake well and strain into a tall glass filled with ice and ½ oz. Grenadine

Garnish with an Orange Slice, Cherry, and tall straws.

### **Almond Joy**

Blend smooth with ice;

¾ oz. Amaretto,

¾ oz. Kahlua,

2 oz. Cream.

Serve in a snifter. Garnish with a rosetta of fresh whipped cream, and a Fat Straw.

### **Amaretto Sour**

Combine in blender;

1 ¼ oz. Amaretto,

3 oz. Sweet & sour mix.

Flash blend and pour into Snifter of Fizz glass.

Garnish with a sip straw and a Cherry.



## Aa

### Ambush!

1 oz. Old Bushmills Irish whiskey

½ oz. Amaretto.

Serve on the rocks or in hot coffee with fresh whipped cream.

### Apple Martini

Combine in a shaker with ice;

1 oz. Vodka,

¾ oz. Apple Pucker liqueur,

¼ oz. Triple Sec.

Shake violently and strain into a martini glass with a half sugared rim.

## **Good Sport**

George came up to the bar and assumed his usual place at the end. Soon after being served he was approached by a rather lovely young lady.

“Hi George.” She said.

George stared blankly at her for a moment.

I’m Suzy. I met you here a few weeks ago...you said I was a “good sport”?

George still couldn’t place her. Not the first time for George, so he decided to fake it...

Oh, yea. Suzy. How’ve you been girl?”

Suzy replied sternly, “I’m pregnant, George. And if you won’t marry me I’m going to throw myself off a bridge!”

Well, George said slowly -- You *are* a good sport!

## Bb

### B-52

Layer in order in a Pony glass;

½ oz. Kahlua,

½ oz. Grande Marnier,

½ oz. Baileys Irish Cream.

(If you pour this smoothly, the Baileys will naturally take its place as the middle layer.)

Also excellent served in hot coffee with fresh whipped cream!



### Bacardi Cocktail

1 ¼ oz. Bacardi light rum,

3 oz. Sweet& Sour mix.

Blend smooth with ice and pour into a Poco Grande’ glass with

¼ oz. Grenadine in it.

Garnish with a Cherry, Lime Wheel, and a Fat Straw.

## **Bb**

### **Baileys Coffee**

1/14 oz. Baileys Irish Cream in  
Fresh hot coffee. (Fresh whipped cream is optional)

### **Bartender's Margarita**

In a Shaker with ice combine;  
1 oz. Cuervo Gold Tequila,  
½ oz. Cointreau,  
1 oz. Roses Lime juice,  
3 oz. Sweet & Sour,  
3 Lime Squeezes.  
Shake violently and pour into salt-rimmed Hurricane glass.  
Top with 2 oz. Orange Juice,  
Float ¼ oz. Grand Marnier on top.  
Garnish with a Lime Wheel and a Big Fat Straw!

### **Bay Breeze**

Pour into a tall glass filled with ice;  
1 ¼ oz. Vodka,  
Fill glass with Cranberry Juice and a Float of Pineapple Juice.

### **Beautiful**

¾ oz. Grand Marnier,  
¾ oz. Courvoisier.  
Serve in a Snifter. (Heat upon request.)

### **Belini**

Fill Champagne Glass ½ way with champagne,  
Add ½ oz. Peach Schnapps.  
Fill to top with peach puree'. (Use frozen or canned peaches, blended smooth.)  
Garnish with a slice of fresh peach.

**We're all here...**

**Because we're not all there.**

**--Port Townsend, Washington's un-official motto.**

## **Bb**

### **Bionic Tonic**

Fill a Pint glass with ice.  
Pour in Gin until almost full. Top with a splash of Tonic,  
And garnish with 2 Lime squeezes, a Lime Wheel,  
And a Big Fat Red (Turbo) Straw!

### **Black Forrest Cocktail**

Fill Chimney Glass with ice and pour in order;  
½ oz. Kahlua,  
1 oz. Vodka,  
Fill with cream and  
Float ¼ oz. Chambord Liqueur on top.  
Garnish with a long straw.

### **Black Russian**

1 oz. Vodka,  
½ oz. Kahlua.  
Serve on the rocks.

### **Bloody Brain (Brain Hemorrhage)**

Layer in order in a Pony glass;  
1 oz. Peach Schnapps,  
½ oz. Bailey's  
Drool Grenadine through the Bailey's.

### **Bloody Bull (or Bull Shot)**

Rim Bucket glass with salt and add;  
1 ¼ oz. Vodka,  
3 Shakes each of salt & pepper,  
2 Dashes of Tabasco.  
1 oz. Worcestershire Sauce.  
2 oz. Beef Bouillon,  
Stir and add ice.  
Garnish with sip straws and Olives.

### **Bloody Caesar**

Same as Bloody Mary (next) but substitute  
Clamato Juice for Tomato Juice.





## **Bb**

### **Bloody Mary**

Rim Hurricane glass with a lemon and dip the rim in  
Kosher Salt, drop the lemon wedge in the glass and  
Add the following;

1 ¼ oz. Vodka,  
3 Shakes each of salt & pepper,  
2 Dashes of Tabasco,  
2 pinches of Dill Weed,  
2 pinches of Celery Salt,  
1 oz. Worcestershire Sauce,  
½ teaspoon of fresh Horseradish,  
1 oz. Merlot,  
5 oz. Tomato Juice.

Stir and add ice.

Garnish with pickled Asparagus, Olive, a Lime Wheel,  
And two long straws.

**As you can see, vodka & Tomato Juice does not a Bloody Mary make.  
Vodka & Tomato Juice is just Vodka & Tomato Juice!**

### **Bloody Maria**

Same as above but substitute Tequila for Vodka.  
Garnish with Jalapenos.

### **Blow Job (classic)**

¾ oz. Banana Liqueur,  
¾ oz. Dark Crème De Cacao'  
In a Pony glass topped with a generous portion of  
Fresh whipped cream

### **Blow Job (new)**

¾ oz. Baileys Irish Cream,  
¾ oz. Frangelico.  
In a Pony glass with a generous portion of  
Fresh whipped cream.

**To drink: place your whole mouth around the glass,  
Tip your head back,  
And swallow—no hands!**

## **Bb**

### **Blue Hawaii**

Combine the following in a Shaker with ice;

1 oz. Rum,

1 oz. Blue Curacao,

½ oz. Orgeat Syrup,

3 oz. Pineapple Juice.

Shake and Strain in to a Hurricane glass filled with ice.

Garnish with a cherry, pineapple spear, and Umbrella.

### **Blueberry Tea**

¾ oz. Grand Marnier,

¾ oz. Amaretto.

In Hot Tea.

Garnish with a Lemon Twist.

### **Brandy Alexander**

In Shaker with ice combine the following;

1oz. Brandy,

½ oz. Dark Crème de Cacao,

2 oz. Cream.

Shake and strain into Large Martini glass

Garnish with Nutmeg and two short straws.



### **Brave Bull**

1 oz. Tequila,

½ oz. Kahlua.

Serve on the rocks.

### **Brave White Bull**

Same as above, add cream.

## **Ouch!**

Kelly was tending bar one night. A goof-ball who fancied himself a hot item, had been pestering her for a date for some time. Kelly was getting close to the edge with

this fellow. The guy finally blew it when he said to Kelly,

“Are you afraid I’m too much *man* for you?”

Kelly responded calmly...

“*I’m more man than you’ll ever be... and more woman than you’ll ever have!*”

## **The Right Girl—the Right Boat.**

The first indication that I might have made the right choice by marrying my lovely Piper was when she gave me permission to buy a sailboat for our honeymoon. Piper had never sailed before so this was pretty big. We spent the summer looking at boats, but could not find the right one.

It was getting close to our wedding day when we went to look at one more boat. The boat sounded better in the ad than it really was. I was becoming rather frustrated, and in fact, ready to give up.

As we walked out of the brokerage office, Piper noticed a hand-drawn picture of a boat that she thought might be all right. (How she knew from the drawing is still beyond me.) We asked around the office if anyone knew about this boat, but nobody knew anything about it. We headed out of the office across the parking lot now feeling completely frustrated.

Along came a man in a white shirt and tie...it was August in Seattle, the only people who dress like that in Seattle in August, I thought to myself, are salesman. Sure enough he was the one who listed the boat. He took us around to the other side of Lake Union...and the rest is history!

...So we bought the boat on Lake Union, in Seattle, and now the big day had arrived when we would sail it home to Port Ludlow!

My wife to be, Piper, and my buddy Bobby accompanied me on the journey. Bobby had taught me everything he knew about sailing, and I in turn, had taught him everything I knew about bartending. (He was a much better teacher, as it turned out.)

As we entered the Puget Sound at Shilshole, Bobby was ratting around below decks, while Piper and I hoisted the sails.

The moment she heeled over we were joined by a pod of Dalls Porpoises. Piper was crazy with excitement. This was her first sailing experience, and the first time she'd seen the porpoises up close! She was running back and forth along the rail, trying to touch the beautiful mammals.

Bobby popped his head up through the companionway and asked, "What's all the fuss about?"

I paused.

"I get to keep the boat." I responded, with a grin!





## Cc

### **Café Colada**

Combine in blender with ice;

1oz. Rum,

½ oz. Kahlua,

4 oz. Pineapple Juice,

2 oz. Cream,

1 oz. Coconut Crème.

Blend smooth and pour into a Poco Grande glass.

Garnish with a rosetta of fresh whipped cream and a Big Fat Straw.

### **Café Royale (Coffee Royal)**

1 ¼ oz. Bourbon,

1 muddled sugar cube.

In hot coffee topped with

Fresh whipped cream.

### **Cajun Martini**

In a Shaker with ice;

2 oz. Peppered vodka,

¼ oz. Dry Vermouth

Shake and Strain into a Martini glass.

Garnish with Jalapeno Stuffed Olives.

### **California Driver**

In a tall glass with ice, pour;

1 ¼ oz. Vodka,

Fill with equal parts Orange Juice  
& Grapefruit Juice.

### **Capecodder**

In a tall glass with ice, pour;

1 ¼ oz. Vodka,

Fill with Cranberry Juice.

Garnish with a long straw, and a Lemon Wedge.



## Cc

### Chambord Royale

Fill Champagne glass with  
Champagne and float  
½ oz. Chambord Liqueur.  
Garnish with a Lemon Twist.

### Champagne Cocktail

Drop 1 sugar cube and 2 dashes of bitters  
Into a Champagne glass.  
Fill with Champagne and  
Garnish with a Lemon Twist

### Champagne Magnolia

Fill Poco Grande glass with ice,  
Pour Champagne to almost full,  
Add 1 oz. Orange Juice,  
Top with a Float of Grand Marnier.  
Garnish with an Orange Slice and 2 long straws.

### Chi Chi

Combine in a blender;  
1 ¼ oz Vodka,  
4 oz. Pineapple Juice,  
2 oz. Cream,  
1 oz. Coconut Crème.  
Blend smooth and pour into Poco Grande glass.  
Garnish with a Cherry, Orange Slice, Coconut Shavings, Umbrella,  
And a Big Fat Straw

### Chocolate Martini

Combine in a Shaker;  
1 oz. Vodka,  
½ oz. White Crème de Cacao  
Shake and Strain into a Martini glass with  
Hershey's Chocolate Syrup around the rim.

**Why live to be a hundred... when you can do it in fifty?**

## Cc

### **Coffee Nudge** (The official drink of Edmonds, Washington)

In a pre-heated coffee glass;

½ oz. Kahlua,

½ oz. Brandy,

½ oz. Dark Crème de Cacao.

Fill with fresh hot coffee

And top with fresh whipped cream.

### **Collins**

(Tom-Gin)

(Joe-Vodka)

(John-Bourbon)

(Jose-Tequila)

(Ron-Rum)

In a tall glass filled with ice;

1 ¼ oz liquor of choice,

Fill with “Collins” mix or

Equal parts 7-Up and Sweet & Sour mix.

Garnish with a Lime Squeeze and a Cherry.

### **Colorado Bulldog**

In Poco Grande glass filled with ice;

1 oz. Vodka,

½ oz. Kahlua,

½ oz. Dark Crème de Cacao.

Fill with Cola and a float of Cream.

### **Cosmopolitan**

Combine in a Shaker with ice;

1 ¼ oz. Vodka,

½ oz. Triple Sec,

½ oz. Cranberry Juice,

3 Lime Squeezes,

Shake violently and strain into a Martini glass.

Garnish with a Lime Wheel and 2 short straws.



## Cc

### Creamsickle

Combine in blender;

1 oz. Amaretto,

½ oz. White Crème de Cacao,

2 oz. Cream,

3 oz. Orange Juice.

Blend smooth and pour into a

Hurricane glass containing 1 oz. Of Grenadine.

Garnish with an Orange Slice, Cherry, and a Big Fat Straw.

### Cuba Libre

In a tall glass with ice;

1 ¼ oz. Rum,

Fill with Cola, Garnish with a long straw

And a Lime Squeeze.

## Dd

### Daiquiri

In a blender combine with ice;

1 ¼ oz. Rum,

2 oz. Roses Lime Juice,

3 oz. Sweet & Sour mix,

½ oz. Simple syrup,

Flash blend and Strain into a large Martini glass,

Or blend smooth and pour into a Hurricane glass.

Garnish with a Lime Wheel and a Fat Straw.



### Dirty Mother

In a tall glass pour in order;

1 ¼ oz. Tequila,

½ oz. Kahlua,

Fill with Cream and Garnish with a Long Straw.

### Dr. Pepper

Layer in a Shot glass;

¾ oz. Amaretto,

½ oz. 151 Rum.

(Light shot on fire for Flaming Dr. Pepper.)

Drop the shot into a pint of your favorite Lager

And slug it down! –Tastes just like the soda, huh?!

## **Dd**

### **Duckfart**

Layer in order in a Pony glass;

½ oz. Kahlua,

½ oz. Crown Royal,

½ oz. Baileys.

(The Baileys will naturally take its place as the middle layer.)

## **Ee**

### **Electric Iced Tea**

In a Pint glass with ice pour;

½ oz. Each—Rum, Vodka, Gin, Tequila. & Triple Sec,

3 oz. Sweet & Sour mix, fill with Cola for color.

Garnish with Lemon Wedge and a Big Fat Straw.

## **Be cautious drinking these “Electric” drinks.**

Ol’ Mikey had a few at the album-release party for “the Original Ouzo Band” a few years back. At closing time we couldn’t find Mikey anywhere. His roommate Big John took a cab home to see if he was there, but no luck.

We all embarked on a drunken search and rescue mission, comrades in belligerence, you know...

Mikey was located some time later asleep in his car in a parking lot at the top of the Snake Road hill.

We woke him up to ask him what the hell he was doing.

As his head cleared he began to explain that he had headed home because he thought if he stayed at the bar any longer he might get drunk. As he headed up to the top of the hill he saw police lights in his rear view mirror, so he pulled over in the parking lot.

“I must have fallen asleep waiting for the cop to come up to my window...” he said.

I questioned him, “So he never came up to the window—never gave you a ticket...?”

“I guess not, I kind of dozed off waiting for him.”

“Did the police lights look like those?” I pointed across the street to the crest of the hill...

Yep, he’d been pulled over by the Caution Sign at the top of Snake Road.

**Be careful with the “Electric” drinks I tell you!**



## Ee

### Electric Watermelon

In a Hurricane glass with ice;  
½ oz. Each—Rum, Vodka, Gin, & Triple Sec,  
2 oz. Sweet & Sour,  
2 oz. Orange Juice,  
1 oz. 7-Up,  
Float Grenadine around the rim,  
Top with ½ oz. Midori Melon Liqueur.  
Garnish with a Lemon Wedge and a Big Fat Straw.

## Ff

### Face-Plant

Fill a Poco Grande glass 2/3 with Hot Chocolate,  
Add ½ oz. Rumpelminze Schnapps,  
½ oz. Baileys Irish Cream,  
½ oz. 151 Rum.  
Top with a generous portion of  
Fresh whipped cream and a Cherry.

### Frango Mint

In Highball glass with Ice;  
1 oz. Kahlua,  
½ oz. White Crème de Menthe,  
2 oz. Cream.  
(also very nice in Hot Chocolate!)

### Freddy Fudpucker

In Tall glass with Ice;  
1 ¼ oz. Tequila,  
½ oz. Galliano.  
Fill with O.J.  
Garnish with an Orange Slice and a Cherry.

### French 75

In Poco Grande glass with 3 oz. Of Ice;  
5 oz. Champagne,  
1 oz. Gin,  
2 oz. Sweet & Sour mix.  
Garnish with a Lime Wheel.



## **Ff**

### **French Martini**

1 ¼ oz. Stolichnaya Vodka,  
½ oz. Grand Marnier,  
Serve on the rocks or Strained into a Martini glass  
Garnish with Short straw and Lemon Twist.

### **Fuzzy Navel**

In Poco Grande' glass with Ice;  
1 oz. Vodka,  
½ oz. Peach Schnapps,  
Fill with O.J.  
Garnish with an Orange Slice and 2 Long Straws.

## **Gg**

### **Gimlet**

1 1/4 oz. Gin or Vodka,  
1/2 oz. Roses Lime Juice.  
Serve on the rocks or  
Shake and Strain into a  
Martini glass.  
Garnish with a Lime Squeeze.

### **Gin Fizz**

In Blender with Ice;  
1 ¼ oz. Gin,  
3 oz. Sweet & Sour mix.  
Flash-blend and Strain into a Fizz glass,  
allowing some of the Ice into the glass.  
Top with 1 oz. Soda. (or 7-Up if you like it sweeter!)  
Garnish with a Lime Squeeze.

## **Life On The Edge**

**You never know how close you are to the edge--  
Until you fall off.**

## Gg

### Gin Rickey

In Highball glass with Crushed Ice;  
1 ¼ oz. Gin,  
Splash of Roses Lime Juice,  
Top with Soda and  
Garnish with a Lime Squeeze.

### Girlscout Cookie

In Blender with Ice;  
½ oz. Brandy,  
½ oz. Dark Crème de Cacao,  
½ oz. White Crème de Menthe,  
2 oz. Cream.  
Blend smooth and serve in a Snifter.  
**( I always use real lemons in my Lemon Drop-  
but I do NOT EVER use real girl scouts in my  
Girlscout cookies!)**

### Godfather

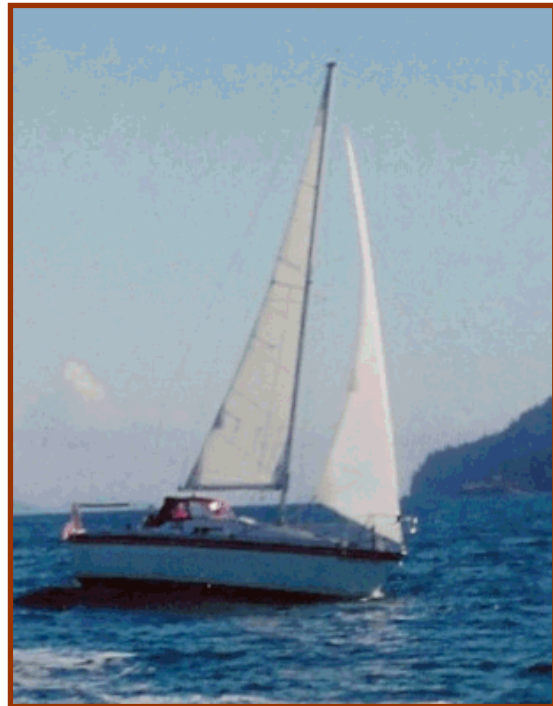
1 oz. Scotch,  
½ oz. Amaretto.  
Serve on the rocks.

### Godmother

1 oz. Vodka,  
½ oz. Amaretto.  
Serve on the rocks.

### Golden Cadillac

In Shaker with Ice;  
¾ oz. White Crème de Cacao,  
¾ oz. Galliano,  
1 oz. Cream.  
Shake and Strain into Large Martini glass.



**All who wander...  
Are not lost.**

## Gg

### **Golden Fizz**

In Shaker with Ice;  
1 ¼ oz. Gin,  
2 oz. Sweet & Sour mix,  
½ oz. Simple syrup,  
Yolk of 1 egg.  
Shake and Strain into Fizz glass.  
Top with Soda,  
Garnish with a Cherry.

### **The Folly of Arriving Early**

We had agreed to meet at our Lake Union watering hole at noon, and continue to our softball game together as a team. Not much for paying attention to the clock, but not wanting to be late, I was there at 11.

I ordered a Bionic Tonic—the team drink, but the waitress talked me into trying the newest rage...the Grape Nehi. I was of course only ordering it for the sake of *research*.

I found the Grape Nehi to be just the ticket on a warm July morning. I continued to imbibe until the rest of the team had arrived.

The rest of the team loved them too, so we each had a few together before heading out to the field.

Much of the warm-ups and pre-game rituals are kind of a blur...but I soon found myself headed for the plate with a bat in hand. The umpire questioned my ability to handle a bat in my condition, but after thoughtful negotiations we settled on a deal. I told him I'd hit it out of the park on my first swing. He said if I *did* I could stay in the game...

"Otherwise," he said. "You're outa here!!"

The pitch. The swing. Boom! Over the right field fence!

As I staggered my way from third to home plate, I noticed a pronounced look of confusion on his face.

"How the Hell did you hit that ball?" He questioned.

"It's easier to hit a pitch when you see two balls coming." I responded.

My coach immediately benched me anyway.

**A word of advice...a Grape Nehi is a wonderful drink in the hot sun, but don't have eleven of them before the ball game!**

## **Gg**

### **Grape Nehi**

In a Shaker with Ice or  
Muddle with Ice in a Pint Mixing glass;  
1 oz. Vodka,  
¼ oz. Triple Sec,  
¾ oz. Chambord Liqueur,  
2 oz. Sweet & Sour mix,  
2 Lime Squeezes,  
2 Lemon Wedges.  
Shake, shake, shake, or  
Muddle, muddle, muddle.  
Pour entire mixture into a  
Pint Glass containing 2 oz. Of 7-Up.  
Serve with Strainer and Large Martini glass.  
Garnish with a Lemon Wedge.  
**(Refer to warning on previous page.)**

### **Grasshopper**

In Blender with Ice;  
¾ oz. Green Crème de Menthe,  
¾ oz. White Crème de Cacao,  
2 oz. Cream.  
Blend smooth and serve in a Snifter.

### **Greyhound**

In Tall glass with Ice;  
1 ¼ oz. Vodka,  
Fill glass with Grapefruit Juice.

## **Seek Good Counsel**

**People often regard the bartender as a good person to seek counseling from.  
What're they? –NUTS!! Our life's work has catapulted us to the level of bartender,  
And they think they want *OUR* advice. They do need help!**



## **Hh**

### **Hairy Navel**

In Poco Grande' glass with Ice;  
1 ¼ oz. Tequila,  
½ oz. Peach Schnapps,  
Fill with O.J.  
Garnish with an Orange Slice and 2 Long Straws.

### **Harvey Wallbanger**

In Poco Grande' glass with Ice;  
1 oz. Vodka,  
1/2 oz. Galliano,  
Fill with O.J.  
Garnish with a Cherry and an Orange Slice.

### **Hawaiian Driver**

In a Tall glass with Ice;  
1 ¼ oz. Vodka,  
Fill glass with equal parts O.J. and Pineapple Juice.

### **Hot Angel**

1 ¼ oz. Frangelico in  
**HOT** Steamed Milk.  
Serve in a Snifter glass,  
Garnish with a dash of Nutmeg.

### **Hot Apple Pie**

1 ¼ oz. Tuaca in  
**HOT** Apple Cider.  
Top with Fresh Whipped Cream.  
Garnish with a pinch of Cinnamon Powder and a Cinnamon Stick.  
Serve in a Poco Grande' glass.



## **Security**

**A boat is most secure in safe harbor-  
But that is not what boats are made for.**

## **Hh**

### **Hot Buttered Rum**

In Heated Coffee glass;

Dilute 2 oz. Of Hot Buttered Rum Batter in **HOT** water,  
(Harvey's is the best available commercially, so if you don't make it  
yourself...accept no substitutions!)

Add 1 ¼ oz. Rum. (Myers is my favorite.)

Garnish with Nutmeg, Cinnamon Stick, and a Lemon Twist.

### **Hot Toddy**

In pre-heated Coffee glass;

1 ¼ oz. Bourbon,

½ oz. Honey (or simple syrup),

Fill with **HOT** Water and garnish with a Lemon Twist.

## **Ii**

### **International Stinger**

1 oz. Metaxa Brandy,

½ oz. Galliano.

Serve on the rocks.

### **Irish Almond**

¾ oz. Bailey's Irish Cream,

¾ oz. Amaretto,

In **HOT** Coffee topped with Fresh Whipped Cream.

### **Irish Coffee**

Muddle Sugar Cube in **HOT** Coffee,

Add 1 ¼ oz. Irish Whiskey.

Top with Fresh Whipped Cream.



## **Ji**

### **Jamaican Bobsled**

$\frac{3}{4}$  oz. Myer's Jamaican Rum,

$\frac{3}{4}$  oz. Bailey's Irish Cream,

In Hot Chocolate topped with lots of Fresh Whipped Cream.

### **Jamaican Coffee**

$\frac{3}{4}$  oz. Myer's Dark Rum,

$\frac{3}{4}$  oz. Tia Maria,

In **HOT** Coffee topped with Fresh Whipped Cream.

### **Jamaican Shake**

In Blender with Ice;

$\frac{1}{2}$  oz. Tia Maria,

$\frac{1}{2}$  oz. Amaretto,

$\frac{1}{2}$  oz. Grand Marnier,

3 oz. Cream.

Blend smooth and pour into Poco Grande glass.

Garnish with rosetta of Fresh Whipped Cream and a Fat Straw.

### **Jelly Bean**

$\frac{3}{4}$  oz. Ouzo,

$\frac{3}{4}$  oz. Blackberry Brandy.

Serve layered in a Pony glass, or on the rocks.

Add  $\frac{1}{2}$  oz 151 Rum and light on fire to make it a

**Jumpin' Jelly Bean.**

## **Kk**

### **Kahlua Alphonse**

1  $\frac{1}{4}$  oz. Kahlua,

Float Cream.

Serve straight up in a Pony glass.



## **A Million What?!**

As the young man entered the bar his senses were filled with the most beautiful piano music imaginable. He made his way straight to the piano to see who was capable of producing such wonderful music.

Upon approaching the piano he was stunned to see a tiny little man running up and down the keyboard hitting every note perfectly! He was amazed!

He made his way hurriedly up to the bar and asked the bartender where in the world he found that musician.

The bartender pointed to a lamp on top of the piano, and told the young man to rub it. Doing exactly as he was told the young man approached and rubbed the lamp.

BOOM!! Out popped a genie!

“You may have one wish.” The genie announced.

“I wish for a million bucks!” said the young man without hesitation.

BOOM!! The room was immediately filled with a million ducks! There were feathers and droppings and ducks everywhere. The whole room was being destroyed!

The young man bolted back to the bartender and exclaimed, “I’M NOT TAKING RESPONSIBILITY FOR THIS! YOUR GENIE IS DEAF OR SOMETHING!”

The bartender responded calmly, “Do you really think *I* wished for a *twelve inch pianist?*”

## **Kk**

### **Kamikaze**

Shake or Muddle with Ice in Shaker;

1 ¼ oz. Vodka,

½ oz. Triple Sec,

1 oz. Roses Lime Juice,

3 Lime Squeezes.

Strain into Large Martini glass, garnish with a Lime Squeeze.

### **Kamikaze (California Style)**

Same as above, but substitute Fresh Grapefruit and Oranges for Lime Squeezes.

### **Keoki Coffee**

¾ oz. Kahlua,

¾ oz. Brandy,

In Hot Coffee, topped with Fresh Whipped Cream.

## **Kk**

### **King Alphonse**

1 ¼ oz. Dark Crème de Cacao,  
Float Cream and serve straight up in a Pony glass.

### **Kir**

White Wine with 1 oz. Crème de Cassis.  
Garnish with a Lemon Twist.

### **Kir Royale**

Same as above, but substitute Champagne for Wine.

## **Ll**

### **Lemon Drop**

In a Shaker with Ice and Lemon Squeezes;  
1 ¼ oz. Lemon Vodka,  
½ oz. Triple Sec.  
Shake violently and Strain into Sugar-rimmed Martini glass.

### **Lighthouse (or Flaming Asshole)**

½ oz. Tequila,  
½ oz. Kahlua,  
½ oz. 151 Rum.  
Serve **FLAMING**, in a Pony glass.

### **Long Beach Iced Tea**

In Pint glass with Ice;  
½ oz. Each—Rum, Vodka, Gin, Tequila, and Triple Sec.  
3 oz. Sweet & Sour mix,  
Fill with Cranberry Juice.  
Garnish with a Lemon Wedge and a Big Fat Straw!

### **Long Island Iced Tea**

In Pint glass with Ice;  
½ oz. Each—Rum, Bourbon, Gin, Vodka, and Triple Sec.  
3 oz. Sweet & Sour mix,  
Top with Cola (for color).  
Garnish with a Lemon Wedge and a Big Fat Straw!



## **L**

### **Lynchburg Lemonade**

In Bucket glass with Ice;  
1 ¼ oz. Jack Daniel's Bourbon,  
½ oz. Triple Sec,  
2 oz. Sweet & Sour mix,  
Fill with 7-Up.  
Garnish with a Lemon Wedge.

## **M**

### **MacNasty**

In a Port glass;  
1 1/4 oz. Sambuca.  
Add just a Splash of Hot Coffee, top with Fresh Whipped Cream.

### **Madres**

In a Tall glass filled with Ice;  
1 ¼ oz. Vodka,  
Fill with equal parts O.J. and Cranberry Juice.  
Garnish with a Long Straw and an Orange Slice.

### **Mai Tai**

In a Poco Grande' glass with Ice;  
1 oz. Light Rum,  
2 oz. Pineapple Juice, 2 oz. Orange Juice,  
½ oz. Orgeat Syrup (optional)  
Top with ½ oz. Lemonhart 151 Rum.  
Garnish with a Pineapple Wedge and a Cherry.  
(Umbrella is optional, but a nice touch!)  
On the Mainland we often add ½ oz. Grenadine...  
but don't do that in Hawaii if you want to live!

## **Advice**

**If it looks like dog poop, smells like dog poop, and tastes like dog poop...**

**Don't step in it.**

## Mm

### Manhattan

In a Shaker with Ice;  
2 oz. Bourbon,  
 $\frac{3}{4}$  oz. Sweet Vermouth,  
(2 Dashes of Bitters-optional)  
Swirl and Strain into Martini glass.  
Garnish with a Cherry.

### Margarita

In a Shaker with Ice;  
1  $\frac{1}{4}$  oz. Tequila,  
 $\frac{1}{2}$  oz. Triple Sec,  
1 oz. Roses Lime Juice,  
3 oz. Sweet & Sour mix,  
2 Lime Squeezes.  
Shake **Violently**, and pour into Salt-rimmed Hurricane glass.  
Garnish with a Lime Wheel and a Big Fat Straw!  
**(You may blend this drink if you like, I don't—it waters it down.)**

### Martini

In Shaker with Ice;  
2 oz. Gin or Vodka,  
 $\frac{1}{4}$  oz. Dry Vermouth.  
Swirl and Strain into Martini glass.  
Garnish with Olives or a Lemon Twist.  
**(Keep in mind that Manhattans and Martinis are a matter of personal taste.  
Prepare these to your guests' personal taste.)**

### Melonball

Pour in order into Hi-ball glass with Ice;  
1 oz. Vodka,  
3 oz. O.J.,  
 $\frac{1}{2}$  oz. Midori Melon Liqueur.  
Garnish with an Orange Slice and a short straw.

## **Little Known Fact**

**Suffering from writer's block while penning a notable novel, Charles Dickens took a  
break at a local watering hole. He asked the bartender to make him a Martini.**

**The bartender asked, "Olive 'r twist"?**

## **Mm**

### **Melon Colada**

In a Blender with Ice;

1 ¼ oz. Midori Melon Liqueur,

4 oz. Pineapple Juice,

2 oz. Cream,

1 oz. Coconut Crème.

Blend smooth and pour into Poco Grande' glass.

Garnish with a rosetta of Fresh Whipped Cream,  
Coconut Shavings, and a Fat Straw.

### **Mexican Coffee**

In pre-heated Coffee glass;

1 oz. Tequila,

½ oz. Kahlua.

Fill with **HOT** Coffee,

Top with Fresh Whipped Cream.

### **Midori Daiquiri**

In Blender with Ice;

1 ¼ oz. Midori Melon Liqueur,

4 oz. Sweet & Sour mix,

2 oz. 7-Up.

Blend smooth and pour into Poco Grande' glass.

Garnish with a Lime Wheel and a Fat Straw.



### **Midori Margarita**

In Blender with Ice;

1 oz. Tequila,

¾ oz. Midori Melon Liqueur,

4 oz. Sweet & Sour mix.

Blend smooth and pour into Poco Grande' glass.

Garnish with a Lime Squeeze, Lime Wheel, and a Big Fat Straw!

## **Trivia**

**Q: Where is the only *rope* on a boat.**

**A: It is attached to the bell. (The rest are called lines.)**

## **Mm**

### **Millennium Bug**

1 oz. Yukon Jack Liqueur

½ oz. Kahlua

Serve on the rocks.

Garnish with two short straws for antennae, and a cherry for a tail!

### **Mimosa**

5 oz. Champagne & 2 oz. Orange Juice.

Serve in a Champagne glass.

### **Mohita**

Combine in a blender;

1 oz. Rum,

½ oz. Triple Sec,

3 oz. Sweet & Sour mix,

½ oz. Roses Lime Juice,

3 sprigs of Mint Leaves,

2 oz. Soda.

Blend & pour into a Hurricane glass.

Garnish with a Lime Wheel, Mint Leaf, and a Big Fat Straw.

### **Monte Cristo Coffee**

In pre-heated Coffee glass;

¾ oz. Kahlua,

¾ oz. Grand Marnier.

Fill glass with **HOT** Coffee, top with Fresh Whipped Cream.

### **Mrs. Bailey's Bush**

In pre-heated Coffee glass;

¾ oz. Old Bushmills Irish Whiskey,

¾ oz. Bailey's Irish Cream.

Fill glass with **HOT** Coffee, top with Fresh Whipped Cream.

## **The difference between a Sailboat and a Powerboat:**

**In a Powerboat you get in at one place, and it takes you to another place.**

**In a Sailboat you get in, hoist the sails—and you're there!**

## **Mm**

### **Mudslide**

In Shaker with Ice;  
½ oz. Kahlua,  
½ oz. Bailey's Irish Cream,  
½ oz. Vodka.  
Swirl and Strain into a Large Martini glass.

## **Nn**

### **Nutty Irishman**

¾ oz. Bailey's Irish Cream,  
¾ oz. Frangelico,  
Fresh Hot Coffee in a Poco Grande' glass and top with Fresh Whipped Cream.

### **Nutty Monk**

In pre-heated Coffee glass;  
½ oz. Brandy,  
½ oz. Kahlua,  
½ oz. Frangelico.  
Fill with Hot Coffee and top with Fresh Whipped Cream.

## **Oo**

### **Ocean Breeze**

In Tall glass with Ice;  
1 ¼ oz. Vodka,  
Equal parts O.J. and Cranberry Juice.  
Garnish with a Long Straw.

### **Old Fashioned**

Muddle in Bucket glass;  
1 ¼ oz. Bourbon,  
1 Sugar Cube,  
1 Orange Slice,  
1 Lemon Twist,  
2 dashes of Bitters,  
Splash of Cherry Juice.  
Add Ice and top with Soda.  
Garnish with a Cherry.





## **Oo**

### **Orgasm**

In Shaker with Ice;  
½ oz. Kahlua,  
½ oz. Amaretto,  
½ oz. Bailey's Irish Cream.  
Shake well and Strain into a Large Martini glass.  
(Add ½ oz. Vodka to make a **Screaming Orgasm.**)

## **Pp**

### **PB & J**

Layer in a Pony glass straight up;  
1 oz. Frangelico,  
½ oz. Chambord.

### **Panty Dropper**

¾ oz. Sloe Gin,  
¾ oz. Dark Crème de Cacao,  
Top with Cream and Serve on the rocks.

### **Paradise Punch**

Pour in order into a Hurricane glass filled with ice;  
1 oz. Light Rum,  
½ oz. Grenadine,  
4 oz. Pineapple Juice,  
2 oz. Sweet & Sour mix,  
1 oz. 7-Up,  
1 oz. Blue Curacao on top.  
Garnish with a Pineapple Wedge, Cherry, and an Umbrella.  
Serve with 2 Long Straws.

### **Peppermint Patty**

1 ¼ oz. Peppermint Schnapps in Hot Chocolate.  
Top with a generous portion of Fresh Whipped Cream.

## **Sorrow**

We are seldom as sorry for the things that we've done,  
as we are for the things that we *did not* do.

## **Pp**

### **Pimm's Cup**

In a Bucket glass with Ice;  
1 ¼ oz. Pimm's #1 Cup Liqueur,  
2 oz. Sweet & Sour mix,  
Fill with 7-Up.  
Garnish with a Lemon Squeeze, and a Cucumber Spear.

### **Pina Colada**

In Blender with Ice;  
1 ¼ oz. Rum,  
4 oz. Pineapple Juice,  
2 oz. Cream,  
1 oz. Coconut Cream.  
Blend smooth and pour into Hurricane glass.  
Garnish with a Pineapple Wedge, Cherry, Coconut Shavings, and an Umbrella. Big Fat Straw, too!

### **Pink Lady**

In Shaker with Ice;  
1 oz. Gin,  
½ oz. White Crème de Cacao,  
3 oz. Cream,  
½ oz. Grenadine.  
Shake and Strain into a Large Martini glass.  
Garnish with a Cherry.

### **Pink Squirrel**

In Blender with Ice;  
¾ oz. Crème de Noyaux,  
¾ oz. White Crème de Cacao,  
3 oz. Cream.  
Blend smooth and serve in a Snifter glass.  
Garnish with a Cherry.

## **Cops (& Some People)**

**Mickey Rorke said it best in the movie Barfly—**

***“No. I don't hate cops...I just feel better when they're not around.”***

## Pp

### Planters Punch

In Shaker with Ice;

1 ¼ oz. Myer's Dark Rum,

2 oz. Sweet & Sour mix,

2 oz. O.J.,

½ oz simple syrup.

Shake well and pour into a Hurricane glass containing ½ oz. Grenadine.

Garnish with a Cherry, Orange Slice, and 2 Long Straws.

### Poi Dog

In a Tall glass with Ice;

1 ¼ oz. Vodka,

Fill glass with equal parts Grapefruit Juice and Pineapple Juice.

### Portland Steamer

In a Snifter ¾ filled with Hot Steamed Milk;

½ oz. Old Bushmills Irish Whiskey,

½ oz. Bailey's Irish Cream,

½ oz. Tia Maria,

½ oz. Frangelico.

Garnish with Nutmeg and 2 Sip Straws.

### Pousse' Cafe

Pour **in order** into Tall, Thin glass;

½ oz. Grenadine,

½ oz. Dark Crème de Cacao,

½ oz. Ouzo,

½ oz. Galliano,

½ oz. Blackberry Brandy,

½ oz. Grand Marnier,

½ oz. Green Chartreuse.

BE VERY CAREFUL AND THEY WILL LAYER OUT NICELY.—

--GOOD LUCK!



**\*Just to show it could be done.\***

## **Pp**

### **Prairie Fire**

1 ¼ oz Cuervo Gold Tequila with  
5 shakes of Tabasco.  
Serve in a Shot glass.

### **Presbyterian**

In Tall glass with Ice;  
1 ¼ oz. Bourbon,  
Fill with Soda,  
Top with a Float of 7-Up.  
Garnish with a Lemon Twist and a Long Straw.

### **Purple Hooter**

¾ oz. Chambord liqueur,  
¾ oz. Vodka,  
1 ½ oz. Sweet & Sour mix.  
Shake with ice and strain over fresh ice in a Rocks Glass.

## **Qq**

### **Quaalude**

Combine in a Shaker with Ice and  
Strain into a Large Martini glass, or  
Layer in order in a Pony glass;  
½ oz. Kahlua,  
½ oz. Bailey's Irish Cream,  
½ oz. Vodka.

## **Navigation**

**Frank Bamma said, “The best navigators are never sure where they are going until  
they get there—And then they’re still not sure.”**

**--Jimmy Buffett**

## **Rr**

### **Ramos Fizz**

In Blender with Ice;  
1 whole Egg,  
1 ¼ oz. Gin,  
1 oz. Sweet & Sour mix,  
1 oz. Orange Juice,  
2 oz. Cream,  
2 dashes of Orange Flower Water,  
½ oz. Simple syrup.  
Blend smooth and pour  
into a Hurricane glass,  
Top with Soda.  
Garnish with an Orange Slice and a Fat Straw.

### **Rob Roy**

In Shaker with Ice;  
2 oz. Scotch,  
¾ oz. Sweet Vermouth.  
Swirl and Strain into a Martini glass.  
Garnish with a Cherry.

### **Rootbeer Float**

In a Hurricane glass filled with Ice;  
½ oz. Kahlua,  
½ oz. Dark Crème de Cacao,  
Fill with Cola.  
Top with ½ oz. Cream and  
Float ½ oz. Galliano on top.  
Garnish with a rosetta of Fresh Whipped Cream  
And 2 Long Straws.

### **Rusty Nail**

1 oz. Scotch,  
½ oz. Drambuie.  
Serve on the rocks.

## **Help Wanted**

**Sign in window of a Seattle Bar: Wanted—Bartails & Cocktenders**

## Ss

### Salty Dog

Rim tall glass with Salt and fill with ice, add;  
1 1/4 oz. Vodka,  
Fill with Grapefruit Juice.

### Scarlet O'Hara

1 1/4 oz. Southern Comfort,  
Cranberry Juice,  
Over Ice in a short glass.  
Garnish with a Lime Squeeze.

### Scorpion

In Shaker with ice combine;  
3/4 oz. Brandy,  
3/4 oz. Rum,  
3 oz. Orange Juice,  
2 oz. Sweet & Sour mix.  
Shake well and pour into a Hurricane glass containing  
1/2 oz. Grenadine.  
Top with a Float of Lemonhart 151 Rum.  
Garnish with an Orange Slice, Cherry, and a Fat Straw.



### Screwdriver

In Tall glass with Ice;  
1 1/4 oz. Vodka,  
Fill with Orange Juice.  
Garnish with an Orange Slice and a Long Straw.

### Screw-Up

In a Tall glass with Ice;  
1 1/4 oz. Vodka,  
Fill 3/4 of the way with O.J.,  
Top with 7-Up.  
Garnish with an Orange Slice and a Long Straw.

**Lead me not into temptation...I can find that on my own, thank you!**

## Ss

### Seabreeze

In a Tall glass with Ice;

1 ¼ oz. Vodka,

Fill with equal parts Grapefruit Juice and Cranberry Juice.

### Seven & Seven

1 ¼ oz. Seagram's 7 and 7-Up

On the rocks in a Hi-ball glass.

### Separator

In a Tall glass with Ice;

1 oz. Brandy,

½ oz. Kahlua,

Fill with Cream.

### Sex On The Beach

Fill Zombie glass with Ice and add in order;

1 oz. Vodka,

½ oz. Peach Schnapps,

2 oz. Orange Juice,

2 oz. Cranberry Juice,

1 oz. 7-Up,

Float ¼ oz. Midori Melon Liqueur.

Garnish with a Cherry and 2 Long Straws.

### Shark!

In Shaker with Ice;

½ oz. Kahlua,

½ oz. Courvoisier,

½ oz. Grand Marnier.

Swirl and Strain into a Large Martini glass.

Float Heavy Cream on top.



### Sicilian Kiss (1.)

1 oz. Southern Comfort,

½ oz. Amaretto.

Serve on the rocks.

## Ss

### Sicilian Kiss (2.)

¾ oz. Remy Martin Cognac,

¾ oz. Amaretto.

Serve Heated in a Snifter

Garnish with a Lemon Twist

### Sidecar

In Shaker with Ice;

1 oz. Brandy,

½ oz. Triple Sec,

3 oz. Sweet & Sour mix,

1 oz. Lime Juice.

Shake well and pour into a Sugar-rimmed Snifter.

Garnish with a Lime Squeeze, Lime Wheel, and

2 Sip Straws.

### Silk Panties

In a Hi-ball glass with Ice;

1 oz. Vodka,

½ oz. Peach Schnapps,

Fill with Cranberry Juice.

### Silver Bullet

In Shaker with Ice;

1 oz. Gin,

1 oz. Vodka,

Splash of Dry Vermouth.

Swirl and Strain into a Martini glass.

Garnish with an Olive and an Onion.

### Singapore Sling

Fill Poco Grande' glass with Ice and pour in order;

1 oz. Gin,

½ oz. Grenadine,

2 oz. Sweet & Sour mix,

2 oz. Orange Juice,

Float Sloe Gin and Cherry Brandy on top.

Garnish with an Orange Slice, Cherry, Umbrella, and 2 Long Straws.





## Ss

### **Slippery Nipple**

Layer in a Shot glass;  
¾ oz. Sambuca,  
¾ oz. Bailey's Irish Cream.

### **Sloe Gin Fizz**

In Blender with Ice;  
1 ¼ oz. Sloe Gin,  
3 oz. Sweet & Sour mix.  
Flash Blend and Strain into a Fizz glass.  
Top with 7-Up.  
Garnish with a Cherry and 2 Sip Straws.

### **Slow Screw**

In a Tall glass with Ice;  
1 ¼ oz. Sloe Gin,  
Fill with Orange Juice.

### **Slow Comfortable Screw Up Against the Wall 151 Times!**

Fill Zombie glass with Ice and pour in order;  
¾ oz. Sloe Gin,  
¾ oz. Southern Comfort,  
4 oz. O.J.,  
½ oz. Galliano,  
Float Lemonhart 151 Rum on top.  
Garnish with an Orange Slice and 2 Long Straws.

## **Regional Differences**

**Outside of the west coast, the Smith & Wesson is called a Colorado Bulldog.**

**Out here we make our Smith & Kerns with Cola, elsewhere it is made with Soda**

**(And called a Smith & Wesson if it has Cola.)**

**In Hawaii, Vodka & Grapefruit is called a Bulldog—not a Greyhound.**

**For what it's worth...**

## **Ss**

### **Smith & Kerns**

In Poco Grande' glass with Ice;  
¾ oz. Kahlua,  
¾ oz. Dark Cream de Cacao,  
Fill glass with Cola  
Top with a Float of Cream.  
Garnish with 2 Long Straws.

### **Smith & Wesson**

In Hurricane glass with Ice;  
¾ oz. Kahlua,  
¾ oz. Dark Cream de Cacao,  
1 oz. Vodka,  
Fill glass with Cola and top with Cream. Garnish with 2 Long Straws.

### **Snakebite**

1 ¼ oz. Yukon Jack Liqueur,  
¼ oz. Roses Lime Juice.  
Serve on the rocks.  
Garnish with a Lime Squeeze and Short Straw.

### **Snydely Whiplash**

¾ oz. Bailey's Irish Cream,  
¾ oz. Yukon Jack Liqueur.  
In Hot Coffee.  
Top with Fresh Whipped cream.

### **Snow Shoe**

1 ¼ oz. Wild Turkey Whiskey,  
½ oz. Peppermint Schnapps.  
Serve on the rocks.

## **Navigation**

**The worst navigational error in history is still celebrated today.**

**Columbus Day.**

**Why?**

**37.**

## The Great Bear Hunt

A man headed north to Alaska to hunt the great Kodiak bear. He arrived in a small harbor town and went about the chore of outfitting for his hunt. He bought a big rifle and several rounds of ammunition. Then he took to his cabin for a good night's sleep.

Early the next morning he set out in search of the great bear. He hiked through the woods, across the stream, up and down the mountain...and then finally, under a tree near a clearing—he saw the bear!

He raised his rifle and took careful aim. **POP!** His shot rang out.

The smoke cleared and he stared out under the tree in disbelief—no bear.

Just then he was startled by a gentle tap on his shoulder. He turned, and there was the bear.

“You have two choices.” Said the great bear. “I can eat you now, alive, rip your heart out...” he said, “or you can drop your trousers and I’ll have my way with you.”

Well the man just stomped all the way back to his cabin. He was sooo mad!!

He went back to town and bought a bigger gun and lots more ammo, and early the next morning he was out to get that bear. He hiked through the woods, up and down the mountain, and across the stream. There was the bear down on the beach.

This time the man took his time, got down on one knee, braced his rifle and took careful aim. **BOOM!! BOOM!! BOOM!!** His shots rang out.

But when the smoke cleared—no bear.

The tap on his shoulder, “You know the drill.” Bellowed the bear.

All the way back to his cabin the man just could not get over his anger!

He went into town and bought an automatic rifle with a precision scope. He bought enough rounds of ammo to outfit a small army...and again he headed out to kill that Kodiak Bastard Bear!

Out through the woods he hiked. Up and down the mountain, through the clearing...and then, down by the stream, he spied the bear.

He laid down on his belly and braced the automatic rifle between two rocks. He put the bear right in the cross-hairs of his precision scope...**RATATATAT!! RATATATAT!! RATATATAT!!** He fired off every round he had.

The smoke cleared. The familiar tap on the shoulder.

“You’re not really here for the huntin’ are ya?” Said the bear.

## Ss

### Spanish Coffee

*Create the following Cocktail with Great Care, and Respect for Safety and Quality:*

Rim Poco Grande' glass with a mixture of Cinnamon Powder and Sugar.

(Go around the rim with an Orange Slice to make the mixture stick.)

Pour ½ oz. Lemonhart 151 Rum into glass and swirl.

Light the Rum with a match and rotate the glass with your Left Hand to evenly caramelize the Sugar on the rim.

(For the real SHOWMAN quality—throw pinches of the Cinnamon/ Sugar mixture into the Cocktail with your Right Hand, While Rotating it with your Left.)

Now add;

¾ oz. Myer's Dark Rum,

(The original recipe calls for Brandy—but this tastes *MUCH* better!)

¾ oz. Tia Maria.

Fill glass with Hot Coffee.

Top with a generous portion of Fresh Whipped Cream.

Garnish with 2 Long Straws, a Cinnamon Stick, Orange Zest, and a pinch of Cinnamon Powder on top.

### Spritzer

White Wine with 2 oz. of ice, and 2 oz. of Soda.

Garnish with a Lemon Twist and a Sip Straw.

### Stinger

In Shaker with Ice;

1 oz. Brandy,

½ oz. Of White Crème de Menthe.

Swirl and Strain into a Martini glass,

or serve on the rocks.

### Strawberry Colada

Combine in a Blender with ice;

2 oz. Frozen Strawberries,

(if you use Fresh Strawberries,

add 1 oz. Simple syrup or 1 teaspoon of Sugar.)

1 ¼ oz. Rum,

4 oz. Pineapple Juice,

2 oz. Cream,

1 oz. Coconut Crème.

Blend smooth and pour into Poco Grande' glass.

Garnish with a rosetta of Fresh Whipped Cream, and a Fat Straw.



## **Ss**

### **Strawberry Daiquiri**

In Blender with Ice;

2 oz. Frozen Strawberries,

(if you use Fresh Strawberries, add 1 oz. Simple syrup or  
1 teaspoon of Sugar.)

1 ¼ oz. Rum,

3 oz. Sweet & Sour mix.

Blend smooth and pour into Poco Grande' glass.

Garnish with a Lime Squeeze, Lime Wheel, and a Fat Straw.

### **Strawberry Margarita**

In Blender with Ice;

2 oz. Frozen Strawberries,

(if you use Fresh Strawberries, add 1 oz. Simple syrup or  
1 teaspoon of Sugar.)

1 ¼ oz. Tequila,

½ oz. Triple Sec,

1 oz. Rose's Lime Juice,

3 oz. Sweet & Sour mix.

Blend smooth and pour into Poco Grande' glass.

Garnish with a Lime Squeeze, Lime Wheel, and a Fat Straw.

### **Swamp Thing**

In Blender with Ice;

1 oz. Vodka,

½ oz. Midori Melon Liqueur,

½ oz. Chambord Liqueur,

2 oz. Sweet & Sour mix,

3 oz. Pineapple Juice.

Blend smooth and pour into a Pint glass containing ½ oz. Grenadine.

Garnish with a Cherry, Orange Slice, and a Big Fat Straw.

## **Tt**

### **T & T**

In a Tall glass with Ice;

1 ¼ oz. Tanqueray Gin,

Fill glass with Tonic and

Garnish with a Lime Squeeze.

## **The Legend of T. X. Margarita**

The sun was just beginning to set on another warm, sunny day. Today, like so many summer days, seemed to have been just another in a long string of uneventful, perfectly relaxing, sip some cocktails in the sunshine, days. The piano was providing just enough ambiance to lure the other guests back inside from the terrace, and I was just about to call it a night.

It was then that I was joined at the bar by a distinguished looking traveler. We spent some time making idle conversation and I soon became fascinated with his stories. He was a well-traveled man with a great thirst for adventure. This thirst also led him in and out of a great many drinking holes around the world. In all his travels to all corners of the globe, he had made it a point to taste and experience the finest cocktails and spirits known to man. He had tried “Bago Bago” juice in Borneo, Scottish Grog in Edinburgh, the Cajun Martinis of New Orleans...His tongue had tasted every spirit known to mankind. He had tasted the finest of mixes, and the worst as well.

Through the years, his senses had become so refined, that he could tell you the age of the wood used for the whiskey barrel, the region where the cactus was grown for the tequila, or the exotic botanicals used in the second distillation of a certain gin. He had become the expert’s expert. His name was ...T. X. Margarita.

He told of his latest discoveries. The most exquisite of these, he said, was found on the island of Cedros, off the coast of Baja. He told in detail of this, his special cocktail, while twirling his still salt-tinged mustache with his fingers. The sparkle in his eyes revealed the true enchantment of his charming cocktail! So fine was this blend of juices and spirits, that he named it after himself... the *T. X. Margarita*.

We continued to converse and sample his concoctions well into the night. He skillfully prepared each cocktail, making sure that each flavor, each color, and every ingredient was perfectly matched to the feeling the drink was intended to create.

He left me with a final toast, it went something like this:

“Here’s to life filled with conversations by lantern light and by chandelier; to drinks from wooden bowls and jeweled goblets; to happy times and hangovers; and to a healthy zest for all that life has to offer.”

He reminded me that there is, indeed, an art and purpose to the bartending profession.

Here you have the complete recipe for the “*T. X. Margarita*.” Recipes for everything else T.X. considers worthy are included in these pages as well!

.....  
**T.X. MARGARITA**

In Shaker with Ice;

1 ¼ oz. Premium Tequila,

½ oz. Cointreau,

1 oz. Rose's Lime Juice,

3 oz. Sweet & Sour mix,

2 Lime Squeezes.

**Shake Violently!**

Pour mixture into Hurricane glass rimmed with Kosher Salt

Add in order;

½ oz. Orange Juice,

½ oz. Cranberry Juice,

¼ oz. Chambord Liqueur,

¼ oz. Grand Marnier.

Garnish with a Lime Wheel and a **Big Fat Red (TURBO) Straw!!**

**Now sit back in the Sunshine and enjoy!!**  
.....



## Tt

### Tequila Sunrise

Fill Hurricane glass with ice and add;  
1 ¼ oz. Tequila,  
Fill with Orange Juice, and top with  
½ oz. Grenadine.  
Garnish with a Cherry.

### Tequila Sunset

Same as above but substitute  
Lemonhart 151 Rum for Grenadine!



### Tetanus Shot

¾ oz. Tuaca,  
¾ oz. Tia Maria.  
Serve in a Pony glass with a Pinch of Cinnamon on top,  
Or in Hot Coffee with Fresh Whipped Cream.

### Toasted Almond

¾ oz. Amaretto,  
¾ oz. Kahlua,  
Top with Cream.  
Serve on the rocks.

## Vv

### Velvet Hammer

¾ oz. Cointreau,  
¾ oz. White Crème de Cacao.  
Top with Cream.  
Serve on the Rocks.

## Ww

### Whiskey Sour

1 ¼ oz Bourbon Whiskey,  
3 oz. Sweet & Sour mix.  
Flash Blend with ice and pour into a Fizz glass.  
Garnish with a Cherry, and a Sip Straw.



## **Ww**

### **White Cadillac**

In Blender with Ice;

¾ oz. Triple Sec,

¾ oz. White Crème de Cacao,

2 oz. Cream.

Blend and Strain into a Large Martini glass.

### **White Russian**

1 oz. Vodka,

½ oz. Kahlua,

1 oz. Cream.

Serve on the rocks.

### **White Spider**

In Shaker with Ice;

¾ oz. Vodka,

¾ oz. Rumpleminze Schnapps.

Swirl and Strain into a Martini glass.

### **Wine Cooler**

6 oz. White Wine,

2 oz. Sweet & Sour mix,

2 oz. 7-Up.

Serve over Ice in a Poco Grande' glass.

Garnish with an Orange Slice.

(this is not "the" absolute recipe, it's a good one...

but use your imagination and creativity!)

## **Yy**

### **Y2K Coffee**

1 oz. Yukon Jack

½ oz. Kahlua

In Hot coffee topped with lots of Fresh Whipped Cream.

**The leading form of birth control on Washington's Olympic Peninsula?**

**Nudity.**

## **Zz**

### **Zombie**

In a Zombie glass with Ice;

1 oz. Light Rum,

½ oz. Triple Sec,

½ oz. Grenadine,

3 oz. O.J.,

2 oz. Sweet & Sour mix.

Top with

½ oz. Lemonhart 151 Rum.

Garnish with an Orange Slice, Cherry, Umbrella, Monkey...  
and whatever else you have left!

Serve with a Big Fat Straw.

### **Zipper Pull**

In a Tall glass with ice;

1 oz. Vodka,

½ oz. Chambord.

Fill with 7-Up.

## **Be Passionate In All That You Do.**

**Be passionate in your work,**

**And you will achieve more than you can imagine.**

**Be passionate in recreation,**

**And you'll find yourself in activities and places that you never dreamed possible.**

**Be a passionate person—**

**Wonderful people and opportunities will seek you out.**

**--Captain Bry**

**Captain Bry's favorite**

# Party Margarita's!!

*For Great Big Batches of Fun.*

**These recipes are the result of *desperation partying*...that's  
when *you* aren't finished when the bar is.**

**Out of countless late night experiments-- when you look in the fridge & liquor cabinet and think to yourself "What can I throw together that might be drinkable?!"**

**These are rare concoctions that have stood the test of sobriety—  
That is to say they are really great big-batch cocktails even after you've sobered up!**

## Lani Kai, Makapuu Beach Margarita

In a Colman cooler with a pour spout;  
2 Blocks of Ice,  
1 Pouch of Crystal Light Diet Drink mix. (Original flavor.)  
1 Fifth of Cuervo Gold Tequila.  
No mixing. No muss. No fuss!

Make it in the afternoon and it'll be ready when you get kicked out of the bar later,  
Or the next morning at the beach!

## Kent's Famous Kansas Margarita

In a big pitcher mix;  
2 12 oz. Cans of Lime-Aid,  
2 Beers, (Your choice.)  
12 oz. Tequila  
Just mix it together with fresh limes  
and pour it over ice in your favorite Salt-Rimmed glass!  
**No, really...it's *good*!!**

## INDEX

### Bourbon / Irish / Canadian Whiskey

(Whisky is the generic term for the strong liquor created from the fermented mash of grain--different grains are used to make different types--which is distilled, diluted, and aged in ways that are unique to each type. *Irish* whisky only comes from Ireland, *Scotch* whisky only comes from Scotland...and so on. When preparing recipes that call for whisky, use the type or brand called for in the recipe to ensure proper results.)

Ambush	3
Cafe' Royale	8
Duckfart	12
Hot Toddy	19
Irish Coffee	19
John Collins	10
Long Island Iced Tea	22
Lynchburg Lemonade	23
Manhattan	24
Mrs. Bailey's Bush	26
Old Fashioned	27
Presbyterian	31
Seven & Seven	34
Snow Shoe	37
Whiskey Sour	43

Brandy / Cognac (Distilled from wine or fermented fruit juice, usually grapes. Brandy is a generic name, Cognac is Brandy made only in the Cognac region of France.)

Beautiful	3
Brandy Alexander	6
Coffee Nudge	10
Girlscout Cookie	15
International Stinger	19
Keoki Coffee	21
Nutty Monk	27
Scorpion	33
Separator	34
Shark!	34
Sicilian Kiss	34 & 35
Sidecar	35
Stinger	39

**Gin** (Grain alcohol given the flavor of herbs & botanicals--typically juniper.)

Bionic Tonic	4
Electric Iced Tea	12
Electric Watermelon	13
French 75	13
Gimlet	14
Gin Fizz	14
Gin Rickey	15
Golden Fizz	16
Long Beach Iced Tea	22
Long Island Iced Tea	22
Martini	24
Ramos Fizz	32
Silver Bullet	35
Singapore Sling	35
T & T	40
Tom Collins	10

**Rum** (Liquor created from the distillation of fermented molasses or sugar cane.)

Bacardi Cocktail	2
Blue Hawaii	6
Cuba Libre	11
Daiquiri	11
Dr. Pepper	11
Electric Iced Tea	12
Electric Watermelon	13
Face Plant!	13
Hot Buttered Rum	19
Jamaican Bobsled	20
Jamaican Coffee	20
Lighthouse (Flaming Asshole)	22
Long Beach Iced Tea	22
Long Island Iced Tea	22
Mai Tai	23
Mohita	26
Paradise Punch	28
Pina Colada	29
Planters' Punch	30
Ron Collins	10
Scorpion	33
Spanish Coffee	39
Strawberry Colada	39

**Rum continued.**

Strawberry Daiquiri	40
Zombie	45

**Scotch** (Whisky from Scotland. Particularly strong flavor of malted barley.)

Godfather	15
Rob Roy	32
Rusty Nail	32

**Vodka** (Neutral grain alcohol with little or no flavor.)

Alabama Slammer	1
Apple Martini	2
Bay Breeze	3
Black Forest Cocktail	4
Black Russian	4
Bloody Bull	4
Bloody Caesar	4
Bloody Mary	5
Cajun Martini	8
California Driver	8
California Kamikaze	21
Capecodder	8
Chi Chi	9
Chocolate Martini	9
Colorado Bulldog	10
Cosmopolitan	10
Electric Iced Tea	12
Electric Watermelon	13
French Martini	14
Fuzzy Navel	14
Gimlet (Vodka)	14
God Mother	15
Grape Nehi	17
Greyhound	17
Harvey Wallbanger	18
Hawaiian Driver	18
Joe Collins	10
Kamikaze	21
Lemon Drop	22
Long Beach Iced Tea	22

**Vodka continued.**

Long Island Iced Tea	22
Madres	23
Martini (Vodka)	24
Melonball	24
Mudslide	27
Ocean Breeze	27
Poi Dog	30
Purple Hooter	31
Quaalude	31
Salty Dog	33
Screaming Orgasm	28
Screwdriver	33
Screw-Up	33
Seabreeze	34
Sex On The Beach	34
Silk Panties	35
Silver Bullet	35
Smith & Wesson	37
Swamp Thing	40
White Russian	44
White Spider	44
Zipper Pull	44

**Tequila** (Strong liquor from Mexico distilled from fermented Mescal, or Agavi.)

Bartenders' Margarita	3
Bloody Maria	5
Brave Bull	6
Brave White Bull	6
Dirty Mother	11
Electric Iced Tea	12
Electric Watermelon	13
Freddy Fudpucker	13
Harry Navel	18
Jose Collins	10
Lighthouse (Flaming Asshole)	22
Long Beach Iced Tea	22
Margarita	24
Mexican Coffee	25
Midori Margarita	25
Prairie Fire	31
Strawberry Margarita	40
<b>T.X. Margarita</b>	<b>42</b>
Tequila Sunrise	43
Tequila Sunset	43

**Amaretto** (Almond flavored liqueur)

Alabama Slammer	1
Almond Joy	1
Amaretto Sour	1
Ambush	2
Blueberry Tea	6
Creamsickle	11
Dr. Pepper	11
Godfather	15
Godmother	15
Irish Almond	19
Jamaican Shake	20
Orgasm	28
Sicilian Kiss	34 & 35
Toasted Almond	43

**Bailey's** (Irish Whiskey, Cream based, Vanilla/Nut flavored liqueur)

B-52	2
Bailey's Coffee	3
Blow Job	5
Bloody Brain (Brain Hemorrhage)	4
Duckfart	12
Face Plant!	13
Irish Almond	19
Jamaican Bobsled	20
Mrs. Bailey's Bush	26
Mudslide	27
Nutty Irishman	27
Orgasm	27
Portland Steamer	30
Quaalude	31
Slippery Nipple	36
Snydley Whiplash	37



**Chambord** (French Black Raspberry liqueur)

Black Forest Cocktail	3
Chambord Royale	9
Grape Nehi	17
PB & J	28
Purple Hooter	31
Swamp Thing	40
<b>T.X. Margarita</b>	<b>42</b>
Zipper Pull	44

**Frangelico** (Hazelnut liqueur)

Blow Job	5
Hot Angel	18
Nutty Irishman	27
Nutty Monk	27
PB & J	28
Portland Steamer	30

**Galliano** (Italian Licorice flavored liqueur)

Freddy Fudpucker	13
Golden Cadillac	15
Harvey Wallbanger	18
International Stinger	19
Pousse Café	30
Slow-Comfortable-Screw-Up- Against-the-Wall-151-Times	36



**Grand Marnier** (Brandy based Orange flavored liqueur from France)

B-52	2
Bartenders' Margarita	3
Beautiful	3
Blueberry Tea	6
Champagne Magnolia	9
French Martini	14
Jamaican Shake	20
Monte Cristo Coffee	26
Pousse Café	30
Shark	34
<b>T.X. Margarita</b>	<b>42</b>

**Kahlua** (Brandy based Coffee liqueur from Mexico)

Almond Joy	1
B-52	2
Black Forest Cocktail	4
Black Russian	4
Brave Bull	6
Brave White Bull	6
Cafe' Colada	8
Coffee Nudge	10
Colorado Bulldog	10
Dirty Mother	11
Duckfart	12
Frango Mint	13
Kahlua Alphonse	20
Keoki Coffee	21
Lighthouse (Flaming Asshole)	22
Mexican Coffee	25
Millennium Bug	26
Monte Cristo Coffee	26
Mudslide	27
Nutty Monk	27
Orgasm	28
Quaalude	31
Rootbeer Float	32
Separator	34
Shark	34

**Kahlua continued.**

Smith & Kerns	37
Smith & Wesson	37
Toasted Almond	43
White Russian	44
Y2K Coffee	44

**Midori** (Honeydew Melon flavored liqueur)

Electric Watermelon	13
Melonball	24
Melon Colada	25
Midori Daiquiri	25
Midori Margarita	25
Sex On The Beach	34
Swamp Thing	40

**Ouzo** (Nectar of the Greek Gods! Very strong licorice flavor.)

Jelly Bean	20
Pousse' Café	30

**Peach Schnapps** (Strong Peach flavored liqueur)

Belini	3
Bloody Brain (Brain Hemorrhage)	4
Fuzzy Navel	14
Harry Navel	18
Sex On The Beach	34
Silk Panties	35

**Peppermint Schnapps** (Strong Peppermint flavored liqueur)

Face Plant!	13
Peppermint Patty	28
Snowshoe	37
White Spider	44

**Sambuca** (Strong Roman liqueur flavored with Licorice and a hint of Coffee)

MacNasty	23
Slippery Nipple	36

**Southern Comfort** (Very strong American Whiskey based, Orange flavored sweet liqueur)

Alabama Slammer	1
Scarlet O'Hara	33
Sicilian Kiss	34 & 35
Slow-Comfortable-Screw-Up-Against-The-Wall-151-Times	36

**Tia Maria** (Jamaican Coffee liqueur)

Jamaican Coffee	20
Jamaican Shake	20
Spanish Coffee	39
Tetanus Shot	43

**Tuaca** (Italian demi-sec (semi-sweet) liqueur with a hint of nut flavors)

Hot Apple Pie	18
Tetanus Shot	43

**Yukon Jack** (Very strong Canadian Whiskey based, Orange flavored liqueur)

Millennium Bug	26
Snakebite	37
Snydley Whiplash	37
Y2K Coffee	44



Perfect Sunday afternoon.

### Virgin Drinks

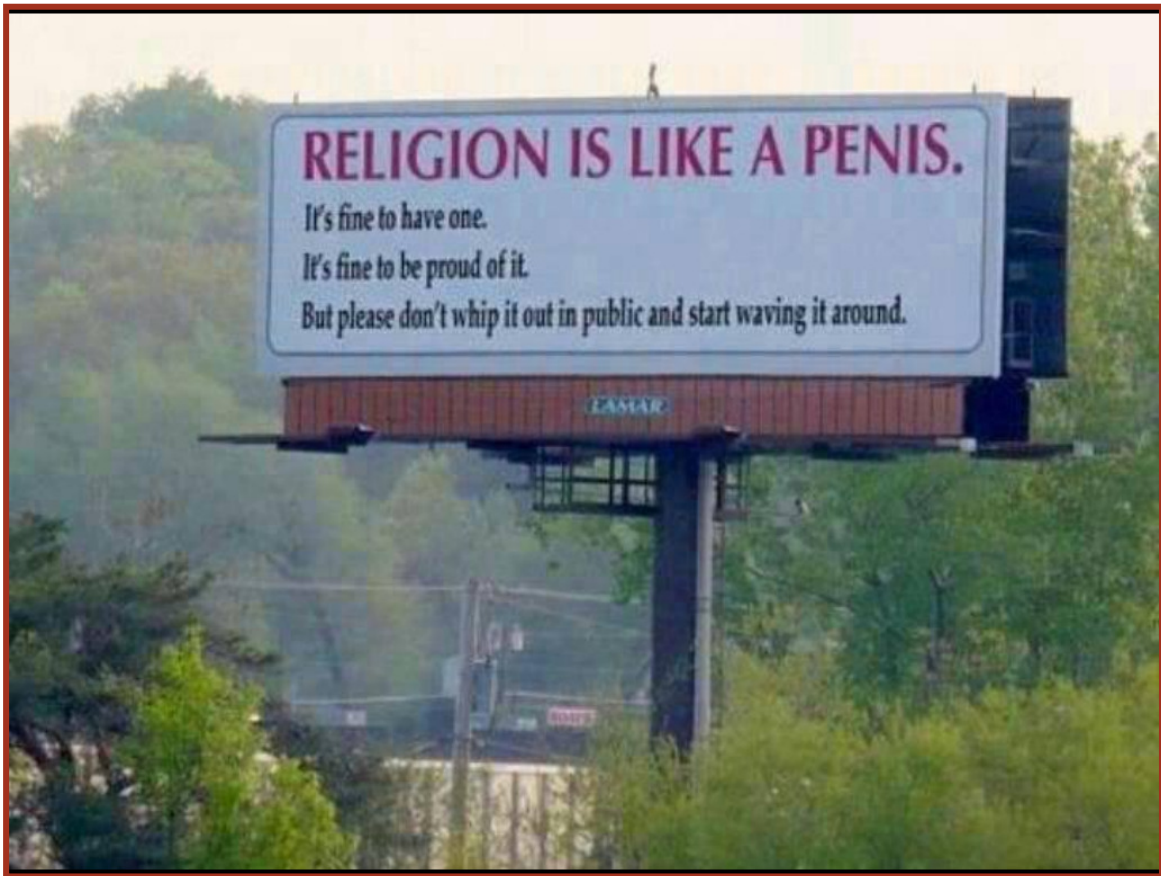
The following is a list of drinks that are almost as good without the alcohol...

Bloody Mary	5
Chi Chi	9
Hot Buttered Rum	19
Pina Colada	29
Strawberry Colada	39
Strawberry Daiquiri	40
Strawberry Margarita	40



**Captain Bry's Port Ludlow Charter Boats.**





**Good rule of thumb.**

## **BASIC GARNISHES**

### **Lemon Twists:**

1. Slice off the ends of the lemon so that you are well into the meat of the fruit.
2. Slice through the peel only, from end to end, once.
3. Using your thumb, carefully separate the peel from the meat. Be sure the peel is dry. (not into the juice.)
4. Lay the peel out flat and cut the twists from end to end, 1/4" wide.

### **Lemon Wedges:**

1. Slice off the ends of the lemon.
2. Stand the lemon on end and slice from end to end, three times across the center of the fruit.
3. You now have Six Beautiful wedges. Now make a small cut 1/2 way from the core toward the peel. This cut will allow you to hang the wedge on the rim of the glass.

### **Lime Squeezes:**

1. Cut fresh, fat lime in half from end to end.
2. In each half make one diagonal cut.
3. Now make two cuts perpendicular to your last cut. These cuts should be aimed toward the original center of the lime.
4. When you're finished, you will have twelve beautiful lime squeezes.

### **Lime Wheels:**

1. Make one cut, from end to end, 1/3 of the way into the lime.
2. Now slice the lime into 1/4" wheels.

### **Orange Slices:**

1. Cut orange in half from end to end.
2. Cut each half into 1/4" slices.





## **Definition of Terms**

**Bitters**--spirits flavored with roots, herbs, and bark. Originally created as elixirs for medicinal uses in medieval times. Used for flavoring cocktails.

**Blackberry Brandy**--Brandy based, Blackberry flavored liquor.

**Blend**--to mix thoroughly, using a mechanical blender to mix liquids with ice.

**Blend Smooth**--same as above until there are no ice chunks remaining.

**Brand names**--specific products with unique characteristics not common to other "same" products.

**Caramelize**--to heat sugar with fire to the point where it is melted and beginning to brown.

**Cherry Brandy**--Brandy based, Cherry flavored liquor.

**Cream**--dairy product taken from the high fat content of raw cows milk.

**Crème de Cacao**--light chocolate flavored liqueur. **White** or **Brown (Dark)** colored.

**Crème de Menthe**--Mint-flavored liqueur. **White** or **Green** colored.

**Crème de Noyaux**--maraschino liquor flavored with Black Wild Cherry.

**Coconut Crème**--syrup flavored with coconut--very strong flavor.

**Coconut Shavings**--shavings of raw coconut meat used for garnishment of tropical drinks.

**Combine**--to mix together.

**Crushed Ice**--Ice that has been broken down to the consistency of snow. Same as Shaved Ice. Can be easily made by putting Ice Cubes in a mechanical blender and blending them smooth.

**Cucumber Spear**--wedge shaped slice of the cucumber cut lengthwise. Used for garnish.

**Dash**--typically one shake of an ingredient from a container with a metered or inhibited opening.

**Drambuie**--Scotch based sweet liqueur.

**Equal, Equal Parts**--same amounts of.

**Flame, Flaming**--to light on fire. Use a match to do this, as the use of a common lighter may leave a black soot mark on the glass.

**Flash Blend**--to partially break up the Ice Cubes using a mechanical blender. This can also be achieved by shaking the cubes in a Shaker.

**Float**--to add 1/4 oz. to 1/2 oz. of liquid to the top of a cocktail using a circular pouring motion.

**Garnish**--to decorate, make presentable, finishing touches.

**Generous**--heavy amounts, not skimpy.

**Grenadine**--pomegranate flavored syrup, deep red color.

**Heated**--to apply heat to glass that is then passed on to the contents. Usually done by filling the glass with very hot water, pouring the water from the glass and then replacing it with the liqueur. Another glass containing very hot water is usually set below the one containing the alcohol as a cradle to keep the liqueur warm.

**Heavy Cream**--cows milk by-product containing at least 40% milk-fat. Heavier than whipping cream.

**Layer**--to place one on top of the other.

**Lemon Twist**-- thin slice of lemon rind, that when bent, twisted, or rubbed (outside surface) releases oils giving a citrus-lemon essence to the rim of the glass. Very pleasant effect to the nose.

**Mix**--to put together and thoroughly combine liquids and / or solids.

**Muddle**--to crush solids with liquids in a glass using a wooden dowel shaped like a baseball bat. (**Muddling Bat**)

**O.J.**--abbreviation for Orange Juice.

**On and Over**-- to serve partially blended.

**Orange Flower Water**--water extracted from the orange blossom used to impart fragrant aroma to the cocktail.

**Orgeat Syrup**--Almond flavored, thick liquid.

**Pimm's #1 Cup**--Gin based, fruity cordial from England.

**Pinch**--amount of powdered ingredient equal to what can be held between an enclosed thumb and forefinger.

**Rim**--part of the glass that meets the lips. Also; the act of applying a substance (salt, sugar, cinnamon...) to same--usually by rubbing a slice of fruit around it and dipping it into the substance.

**Rocks**--Ice Cubes. To serve on Ice.

**Roses' Lime Juice**--Brand name of a superior condensed limejuice product from the West Indies. (I have not yet found a truly comparable product—Captain Bry.)

**Rosetta**--portion of whipped cream the approximate size and shape of a rosebud.

**Rumpleminze**--brand name of 100 proof German Peppermint Schnapps.

**Salt**--usually used in **Rock** or **Kosher** form for rim of glass (Margarita, Bloody Mary, Salty Dog...) or granulated when mixed in drink.

**Shake**--to mix by brisk, violent movement.

**Shaker**--Three-piece container used to contain and dispense mixture before, during, and after action above.

**Simple syrup**--sugar diluted with water just to the point of saturation--very thick sugar-water.

**Splash**--to add a small amount of liquid to the top of a cocktail.

**Steamed Milk**--milk that has been heated by releasing very hot steam through it. (Usually using an Espresso Machine)

**Straight Up**--to serve without ice.

**Strain**--to pour liquid through a device that holds back chunks of Ice or other large ingredients. Enabling contents to be served Straight Up.

**Sweet and Sour Mix**--a thick, strong mixture of Lemon and Lime Juice with Sugar. Used to add Lime flavor to drinks.

**Swirl**--a circular motion used to chill liquids in Ice without breaking (or "bruising") the Ice.

**Tabasco**--a very hot (spicy) Red Pepper Juice, made in Louisiana. Use sparingly!

**Triple Sec**--very sweet, thick, citrus flavored liquor.

**Umbrella**--cute little bamboo and paper parasol with Asian decorations.

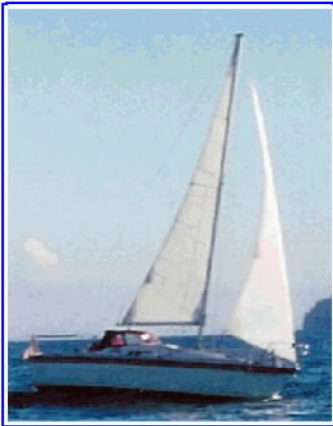
**Whipped Cream**--high fat content cows milk by-product mixed with sugar and whipped full of air. Used for floating on top of hot (usually, but not always) Coffee drinks.

**To make your own wonderful whipped cream mix together:**

**½ pint of heavy cream, 1 tablespoon powdered sugar, ½ oz. vanilla extract, 1 oz.**

**Bailey's Irish Cream, and ½ oz. Tuaca. Whip it up—Yum, Yum!**

**151 Rum**--151 American proof Rum. Used primarily to Flame Drinks due to low ignition temperature. (Flash point.)



### Sailboat Cruises

No trip to Port Ludlow is complete without a day or an evening sail on our picturesque bay!

Experience the pleasure of sailing our beautiful protected waters, surrounded by the Olympic and Cascade Mountains. Join Captain Bryan Diehl on this 26' Hunter sloop **Cygnus**, for an experience to remember!

Experience sailing at its finest!

**1 to 6 passengers**

**\$30** per person for a two hour sail.

Customized Cruises by Arrangement

Experience the breathtaking natural beauty and serenity of Port Ludlow Bay and beyond!

**Captain Bry's Charters** (360) 821-9056

[www.captnbry.com](http://www.captnbry.com)

Providing affordable access to the natural wonders of our Olympic Peninsula waters.

### Scenic Nature Tours

Aboard this 26' Motor Launch

**Gingersnap**

Built in 1919 by Erickson Bros. Boat Builders of San Francisco.

She was originally commissioned to ferry passengers out to the Casino Ships in San Francisco Bay during the prohibition.



See Ludlow bay from the "back bay" where the Great Blue Herons roost, out to the Colvos (or "Seal") rocks to the north of Port Ludlow. Here you'll see dozens of Harbor Seals in their natural setting. These rocks are also home to countless Cormorants and other sea birds!

### Scenic Nature Tours

(aprox. 1 hour)

1 to 6 passengers, **\$20** per passenger

(children under 12 free when accompanied by an adult)

(Poster from 2001)





**Diver Dan & Captain Bry**

## **GLASSWARE**



**Shot glass, 1 ½ oz. With 1 oz. Line.**



**Pony or Cordial glass.**



**Sherry or Port glass.**

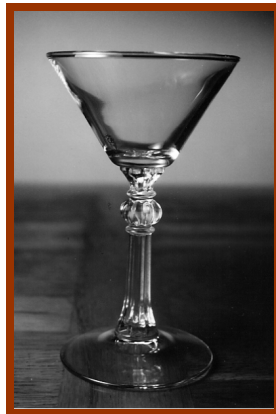


**Wine glass.**

## **GLASSWARE**



**Champagne glasses.**

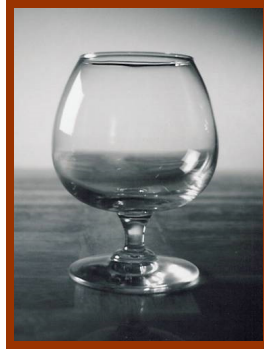


**Martini glass.**



**Fizz glass.**

## **GLASSWARE**



**Snifter.**



**Poco Grande glass.**



**Hurricane, 20 oz., Squall, 14 oz.**



## **GLASSWARE**



**Pint glass, Pounder, Mixing Jar. 16 oz.**



**Bucket 12 oz., Hi-ball 8 oz., Rocks 6 oz.**



**Tall glass 8 oz., Chimney glass 10 oz.**

## **GLASSWARE**



**Coffee Mug, 8 oz.**

**Keep in mind that any glass of the same general size and shape will do.  
“...Pick the glass that best complements the cocktail!”**

**--Captain Bry**



## **BAR TOOLS**

**3 Piece Shaker**  
**16 oz. Mixing Glass & Strainer**  
**Blender**  
**Muddling Bat**  
**Mixing Spoon**  
**Cutting Board**  
**Paring Knife**  
**Matches**  
**Cigarette Lighter**  
**Clean White Bar Towels**  
**Measuring Shot**  
**Wine Key**

## **STRAWS**

It's important to match the right straw to the right cocktail...  
But, then again, "if you have the Big Red Turbo straws,  
You'll always be able to make do!"

**--Captain Bry**

## **A Final Word**

**"Always use your own creativity. In Bartending nothing is carved in stone. Keep in mind--you're the Bartender, you're right. Just keep your guests happy and you'll always be successful."**

**“Relax, enjoy yourself...  
...real life isn't like this!”**

all the best,

**--Captain Bry**



**Interested in purchasing Real Estate in the Port Ludlow  
or Olympic Peninsula area?**



**Contact:**

**Bryan Diehl, Realtor**

**Managing Broker**

**Coldwell Banker Best Homes**

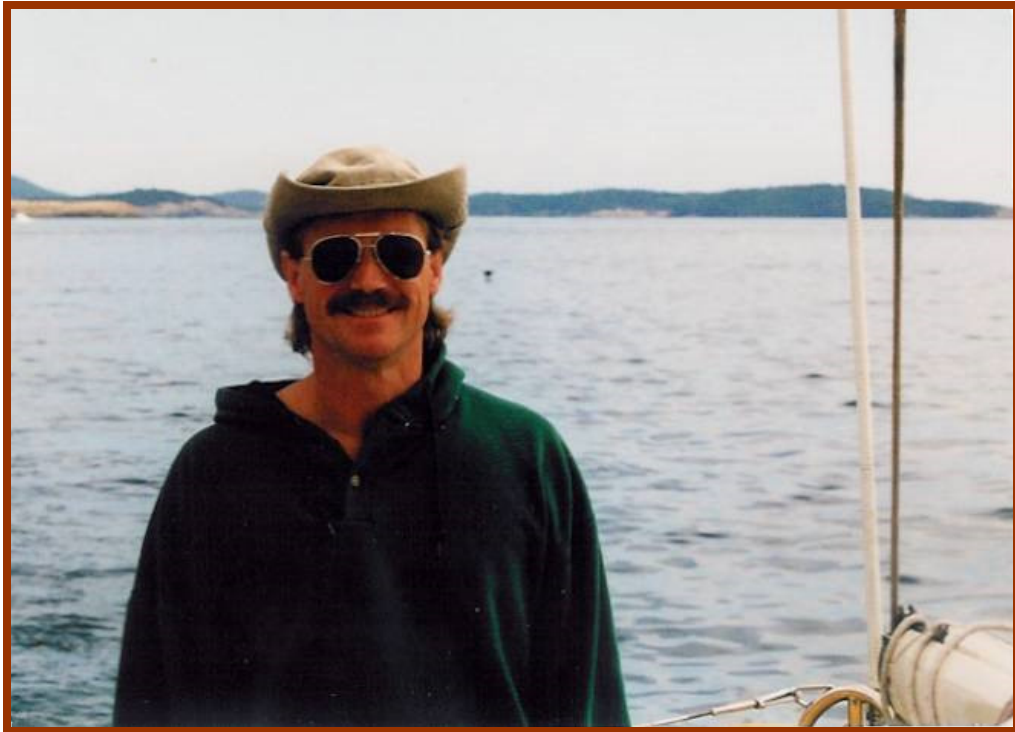
**Port Ludlow**

**9522 Oak Bay Rd.**

**Port Ludlow, WA. 98365**

**(360)821-9056**

**[www.BryanDiehlRealtor.com](http://www.BryanDiehlRealtor.com)**



**CAPTAIN BRYAN DIEHL**

**PORT LUDLOW, WA. 98365**

**Also check out  
[www.CaptainBry.com](http://www.CaptainBry.com)**

**!!**

## Special Thanks to:

### Aaron Stadler, Fat Cat VDO

*For some of the drink, bar tool, and glassware pictures*

*And for the "Legend of T.X. Margarita."*

*(T.X. Margarita-cover, title, & pg. 42, 30)*

### Kenny Lee

*Owner of Provinces & Shallots Restaurants*

*For the use of his facilities to take the drink, bar tools, and glassware pictures.*

### Eugene Valjean & Lisa Wilde

*For pictures of my tour boat Gingersnap under way.*

*(pages 25 & 19)*

### Robyn Copper

*Boat & people pictures.*

*(pages 7 & 8, and "additional orders" page.)*

### Keith Ellis

*Cygnus under way page 15*

### Richard Rudy, KM

*Picture of Captain Bry, Intro page.*

*Other Photos Taken & Stories Told*

*By Captain Bry*