

摩登雞尾酒特輯

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酒後不開車
開車不喝酒

酒精濃度與可能發生的生理反應

| 徵兆 | 血中酒精濃度 (%) | 酒量 | 酒醉狀態 |
|-------|-------------|------------------------|-------------------------|
| 爽快期 | 0.02 ~ 0.04 | 啤酒1瓶 威士忌1 - 2 杯 | 心情爽快 皮膚發紅 判斷力稍為遲鈍 |
| 微醺初期 | 0.05 ~ 0.10 | 啤酒2瓶 威士忌2 - 4 杯 | 微醺感 手部活動增加 脈搏跳動迅速 |
| 微醺後期 | 0.11 ~ 0.15 | 啤酒3 - 4瓶 威士忌5 - 6 杯 | 變的大膽 說話大聲 站立時不會搖晃 |
| 酩酊期 | 0.16 ~ 0.30 | 啤酒5 - 7瓶 威士忌7 - 8 杯 | 步履蹣跚 呼吸急速 噁心、嘔吐 |
| 爛醉如泥期 | 0.31 ~ 0.40 | 啤酒6 - 10瓶 威士忌1 瓶 | 無法好好站穩 意識混淆 胡言亂語 |
| 昏睡期 | 0.41 ~ 0.50 | 威士忌1瓶以上 | 搖動也叫不醒可能會死亡 |

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酒杯的功能



- 聞香
- 品嚐
- 欣賞

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TAPIO *design tapio Wirkkala 1952*



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AURORA *design Heikki Orvola*



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KOLIBRI *design Timo Sarpaneva 1983*



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MONDO design Kerttu Nurminen 1988



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Schott Diva



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DIVA Glassware



- 樣式
超大型勃根地 Oversize Burgundy
- 規格: 高 24.8公分
- 容量: 840cc (26oz)

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Glass Ware 認識酒杯



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常用的酒杯 1

| 圖片 | 中英名稱 | 備註 |
|----|---------------------------------------|--------------------------------|
| | LIQUEUR GLASS CORDIAL GLASS 甜酒杯 | 1-1.5 OZ |
| | SHOT GLASS 烈酒純喝杯 (厚底) | 1-3 OZ |
| | OLD FASHIONED GLASS 老式酒杯 歐非釀杯 | 8-12 OZ 烈酒或其他酒類加冰塊 時用此種杯 |

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常用的酒杯2

| | | |
|--|---------------------------|---|
| | HIGH-BALL 高飛球杯 海波杯 | 8-10 OZ 調合酒用 也可作水杯用 例如: GIN TONIC、 WHISKY WATER 等 |
| | BRANDY SNIFFTER 白蘭地聞香杯 | 8-10 OZ 服務白蘭地純喝用或高 級的 WHISKY 如約翰走 路藍牌 (BLUE LABEL) |
| | WATER GOBLET 高腳水杯 | 12-16 OZ 正式餐廳宴會用水杯 |

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常用的酒杯 3

| | | |
|---|---|-----------------------------|
|  | COOLER GLASS 冰紅茶或果汁用杯 | 16 OZ AND UP |
|  | MARGARITA SAUCER 馬格利特 雞尾酒專用杯 | 10-12 OZ |
|  | TROPICAL GLASS 熱帶飲料杯 可用於 MAI-TAI 或 PINA CLODA | 12-16 OZ |
|  | PUNCH BOWL 大型 潘契酒缸 | 350 OZ AND UP 1000 CC 以上 |

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常用的酒杯 4

| | | |
|---|----------------------------------|--|
|  | BURGUNDY WINE GLASS 勃根地紅酒杯 | 紅酒專用杯 8-12 OZ |
|  | SOUR GLASS 酸酒杯 | 6-8 OZ 專供 WHISKY SOUR 或 GIN SOUR 使用 |
|  | SHERRY GLASS TEARDROP 淚滴型雪莉酒杯 | 4-6 OZ |
|  | BEER MUG 有耳啤酒杯 | 16 OZ AND UP 專供生啤酒用杯 |

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Measurements 酒吧度量衡

| 用稱 Term | 盎司數 OZ | 公制 METRIC (cl) |
|---------------------|-----------------|----------------|
| 1 Dash (Splash) 一滴 | 1/32 OZ. | 0.09 cl |
| 1 Tea Spoon 一茶匙 | 1/8 oz | 0.37 cl |
| 1 Table Spoon 一湯匙 | 3/8 oz | 1.1 cl |
| 1 Pony | 1 oz | 2.95 cl |
| 1 Jigger | 1 1/2 oz | 4.45 cl |
| 1 Wine Glass 一酒杯 | 4 oz | 11.9 cl |
| 1 Cup 一茶杯 | 8 oz | 25.7 cl |

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Liquid Measurement

1. 常用的液體單位換算

- 1 釐升 (cl) = 10 毫升 (ml)
- 1 毫升 (ml) = 1 立方厘米(立方公分)(cc)
- 1 茶匙 (teaspoon) = 5 ml = 0.5 cl
- 1 湯匙 (tablespoon) = 15 ml = 1.5 cl
- 1 杯 (cup) = 250 ml
- 1cc=1ml=0.1cl , cc就是ml , ml就是cc

- 2. 1 oz = 29.57 cc 約 30 cc
- 3. 1 oz 約 3 cl

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台灣地區 常見進口酒 標準瓶裝

| 公制 METRIC (cc) | 盎司數 OZ | 每箱瓶數 |
|----------------|----------------|-------------|
| 375 ml | 12.7 oz | 24 瓶 |
| 700 ML | 23.8 oz | 12瓶 |
| 750 ML | 25.4 oz | 12 瓶 |
| 1 liter | 33.8 oz | 12 瓶 |

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On the Rocks

- Typical On the rocks



Regular capacity
30 cl , 300 cc , 10 oz or
Even larger than above...

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Long Drinks

- Typical long drink




Regular capacity
30 cl , 300 cc , 10 oz or
Even larger than above

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Shooter

- Typical Shooter



Regular capacity
4.5 cl , 45 cc , 1.5 oz or
Even larger than above

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Flaming 點火 Typical Shooter




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Tequila Shooter

- Typical shooter

1. 4.5 cl Tequila
2. 1 lime wedge
3. Glassware shot glass



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Short Drink

- Typical Short Drink



Regular capacity
15 cl , 150 cc , 5 oz
or Even larger than above

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Please translate !

Cure hangover

- The following actions can ease and give comfort:

1. drink lots of water
2. consume glucose dissolved in the water
3. take small doses of vitamin B and C
4. use mild analgesics like paracetamol , panadol

** Responsibility drinking**

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Winning Cocktail
Cool Sweet Heart 2006 Thessaloniki, Greece
Kung Hui Chun (Miss) – Taiwan

- Category: Long Drink *18 cl 約 6 oz net
- Method: Shake

1. 3 cl Bacardi Carta Blanca
2. 3 cl Amade ChocOrange (Mozart Distilleries)
3. 3 cl Monin Mojito Mint
4. 7.5 cl Fresh Orange Juice
5. 1.5 cl Fresh Lemon Juice

- **Garnish: Lemon, Cocktail Cherry, Mint Leaves**
- **Glassware collins glass**

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Winning Cocktail
Golden Rico 2008 San Juan, Puerto Rico
Rene Hetzlinger - Austria

- Category: Short Drink
- Method: Shake *10.5 cl 約 105 cc = 3.5 oz

1. 2 cl Matrioshka Lux
2. 1.5 cl Amade ChocOrange
3. 1 cl Monin Vanille
4. 4 cl Caraibos Orange Juice
5. 2 cl Fresh Cream

- **Garnish: Kumquat, lemon, pineapple leaves and Cinnamon**
- **Glassware: Martini glass 29.6 cl (Libbey Vinal)**

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Winning Cocktail
Golden Autumn 2007 Kaohsiung, Taiwan
Krista Meri (Miss) - Estonia

- Category: Pre-dinner
- Method: Shake *6 cl 約 60 cc 約 2 oz net

1. 2 cl Nemiroff Original
2. 2 cl Extra Dry Martini
3. 1 barspoon Di Saronno
4. 1 cl Monin Green Apple
5. 2 barspoon Monin Lime Syrup

- **Garnish: Apple, Blueberry and Cinnamon**
- **Method: Shake**
- **Glassware: Cocktail glass (Durobor)**

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Winning Cocktail
STRAWBERRY NIGHT 2005 Helsinki, Finland
Sergio Pezzoli - Belgium

- Category: Fancy
- Method: Shake *13 cl 約 130 cc 約 4.5 oz net

1. 2 cl Absolut Vanilla
2. 2 cl De Kuyper Passion Fruit Liqueur
3. 2 cl Marie Brizard Manzanita
4. 2 cl Passion fruit juice
5. 4 cl Fresh strawberry juice
6. 1 cl Monin Gomme syrup

- **Garnish: Kumquat, physalis, pineapple leaves, vanilla stick**
- **Glassware collins glass or other fancy glass**

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Winning Cocktail
RECALL 2004 Las Vegas (U.S.A.)
Neville Azzopardi - Malta

- Category: After-dinner
- Method: Shake *7 cl 約 70 cc 約 2.5 oz net

1. 2 cl Turi Vodka
2. 1 cl De Kuyper Apricot Brandy
3. 1 cl Monin Grenadine
4. 1 cl Monin Passion Fruit Syrup
5. 2 cl Fresh orange juice

- **Garnish: Apple, kiwi, cherry, mint**
- **Glassware: Cocktail glass**

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Winning Cocktail
ADAM EVA 2003 Sevilla (Spain)
Sergio Serrano Rivero - Cuba

- Category: Pre-dinner
- Method: Mixing Glass *7 cl 約 70 cc 約 2.5 oz net

1. 2.5 cl Havana Club 7 Años
2. 2.0 cl Manzana Verde Pages
3. 2.0 cl Martini Bianco
4. 0.5 cl Campari Bitters

- **Garnish: Two heart shape slices from green apple**
- **Glassware: Cocktail glass**

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SMILE 2002 Bled (Slovenia)
Jorge Alberto Soratti - Italy

Category Longdrink
 Method Shake and Build *20 cl 約 200 cc 約 7oz net

- 3 cl Absolut Mandarin
- 2 cl Charleston Follies
- 2 cl Cinzano Dry Vermouth
- 1 cl Strawberry Syrup
- 12 cl Fresh Pineapple Juice

- Shake over ice and strain into a highball glass
- Garnish: Apple, Pineapple and Plum
- Glassware Highball glass

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SUMMER QUEEN 2001 Rio de Janeiro (Brazil)
JaapVan Worcum - Holland

Category After-dinner *6.5 cl 約 65 cc 約 2.5 oz net

- Method Blender

- 3 cl De Kuyper Blueberry Liqueur
- 2 cl Grand Marnier
- 0.5 cl Baileys Irish Cream
- 1 cl Coconut Syrup
- 1 Fresh Strawberry

- All blended with Ice and strained
- Garnish: Apple, Mint leaves, Red cherry
- Glassware Cocktail glass

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BACARDI SYMPHONY 2000 Singapore (Singapore)
Ales Ogrin - Slovenia

Category Pre-dinner
 Method Shaker *7 cl 約 75 cc 約 2.5 oz net

- 3 cl Bacardi Rum
- 1.5 cl Martini Bitter
- 1.5 cl Martini Extra Dry
- 0.5 cl Galliano
- 0.5 cl Grand Marnier Rouge

- Garnish: lime wheel, red cocktail cherry, orange peel
- Glassware Cocktail glass

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MADAM 1999 Göteborg (Sweden) **Annelie Karlsson-Ingeldsen - Sweden**

Category Long drink *20 cl 約 200 cc 約 7 oz net

- Method Electric Mixer

- 2 cl Turi Vodka
- 2.0 cl Absolut Citron
- 2.0 cl Melon Liqueur
- 2.0 cl Lime/Citron Liqueur
- 12 cl Exotic nectar juice

- Garnish: limes spiral, orange peel, mint
- Glassware collin glass

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BLUE TEMPTATION 1998 Lisbon (Portugal)
 Ricardo J. Serrao Severim - Portugal

Category After-dinner
 Method Shaker *9 cl 約 90 cc 約 3 oz net

- 2 cl Turi Vodka
- 0.5 cl Absolut Vodka
- 2.5 cl Blue Curacao Bols
- 2.0 cl Pisang Ambon Bols
- 1.0 cl Banana Liqueur Bols
- 1.0 cl Cream Fresh

- Garnish: Orange, cherry, mint
- Glassware Cocktail glass

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PASSIONE 1997 Karlovy Vary (Czech Republic)
Ganner Angelo - Austria

Category Pre-dinner
 Method Mixing glass *6.5 cl 約 65 cc 約 2.5 oz net

- 1.5 cl Dry Gin Beefeater
- 1.5 cl Bacardi Limon
- 2 cl Peach tree
- 1.5 cl Cinzano Rose
- 1 dash Lime fresh

- Garnish: fresh Lime
- Glassware cocktail glass

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Winning Cocktail
SWEET HEART 1996 Tokyo (Japan)
Kazuhiro Takagai - Japan

- Category After-dinner
- Method Shaker
- 2 cl Parfait d'Amour Bols
- 1.5 cl Di Saronno Amaretto Originale
- 1.5 cl Vanilla Syrup Monin
- 1.5 cl fresh cream
- 0.5 cl Red Curacao Marie Brizard
- Garnish: Cinnamon-powder, Cherry, Mint, Lemon-peel
- Glassware Cocktail glass

*7 cl 約 70 cc 約 2.5 oz net

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Winning Cocktail
MILKY WAY 1996 Tokyo (Japan)
Hisashi Kishi - Japan

- Category Longdrink
- Method Shaker
- 1. 3 cl Bacardi Rum
- 2. 3 cl Dry Gin Beefeater
- 3. 3 cl Di Saronno Amaretto Originale
- 4. 1 cl Strawberry Liqueur Greizer
- 5. 1.5 cl Monin Strawberry Syrup
- 6. 3 cl Fresh Pineapple juice, fill up
- Garnish: Cut apple, Lemon, Pineapple-leaves
- Glassware Long Drink glass

*14.5 cl 約 145 cc 約 5 oz net

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Winning Cocktail
LADY SCARLETT 1996 Tokyo (Japan)
Jaroslav Kratky - Czech Republic

- Category Pre-dinner
- Method Shaker
- 1. 2 cl Dry Gin Gilbey's
- 2. 2 cl Cointreau
- 3. 1 cl Vermouth dry Cinzano
- 4. 1 cl Lime juice Monin
- 5. 1 cl Bitter sansa-alkohol Monin
- Garnish: Cherry, Lemon-peel
- Glassware Cocktail glass

*7 cl 約 70 cc 約 2.5 oz net

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Winning Cocktail
GOLDEN TEAR 1993 Wien (Austria)
Bardur Gudlaugsson - Iceland

- Category Pre-dinner
- Method Mixing Glass
- 1. 6 cl Absolut Citron Vodka
- 2. 1 cl Gold Liqueur Bols
- 3. 1 cl Dry Vermouth Martini
- 4. 1 squeezed Kumquat on top
- Garnish: Kumquat, Lemon peel, Orange peel
- Glassware Cocktail glass

*8 cl 約 80 cc 約 2.5 oz net

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Winning Cocktail
ROYAL TEMPTATION 1993 Wien (Austria)
George Liddle - Great Britain

- Category After-dinner
- Method Shaker & Mixing glass
- 1. 3 cl Di Saronno Amaretto Originale
- 2. 3 cl Kahlua
- 3. 3 cl Midori
- 4. 3 cl fresh Double Cream
- Garnish: White and Brown Chocolate flakes, Glass rim
- Glassware Cocktail glass 大

*12 cl 約 120 cc 約 4 oz net

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Winning Cocktail
RED HOPE 1993 Wien (Austria)
Jahn Nasset - Norway

- Category Longdrink
- Method Electric Blender
- 1. 3 cl Beefeater Gin
- 2. 1 cl Banana Bols
- 3. 1 cl Apry Marie Brizard
- 4. 15 cl (Fill up with) Lemon squash
- 5. dash Strawberry Syrup Monin
- Garnish: Lime, Strawberry, Sugar, Mint
- Glassware Collins Glass

*20 cl 約 200 cc 約 7 oz net

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Winning Cocktail

MEXICAN 1990 Mexico City (Mexico)
Eros del Priore - Italy

- Category Longdrink
- Method Shaker

*8 cl 約 80 cc 約 2.6 oz net

1. 3 cl Beefeater Gin
2. 1 cl Di Saronno Amaretto Originale
3. 1 cl White Port
4. 1 cl Fragola Boero
5. 2 cl Orange Juice
6. 1 teaspoon Lemon juice

- Glassware Cocktail glass

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Winning Cocktail

DEBUTANTE 1990 Mexico City (Mexico)
lasuahige Mori - Japan

- Category Pre-dinner
- Method Shaker

*9 cl 約 90 cc 約 3 oz net


1. 5 cl Tequila Jose Cuervo
2. 3 cl Peach Tree De Kuypier
3. 1 cl Freezo mint White

- Garnish fresh mint leave
- Glassware cocktail glass

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BACARDI Cocktail

1. Type Pre dinner
2. Method Shaking
3. 4.5 cl Bacardi Rum White
4. 2.0 cl Lemon or lime juice
5. 0.5 cl Grenadine syrup




- Pour all ingredients into shaker with ice cubes, shake well, strain into chilled cocktail glass .
Glassware (cocktail glass)

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BRONX

- Type Pre dinner
- Method shaking

1. 3.0 cl Gin
2. 1.5 cl Sweet Red Vermouth
3. 1.0 cl Dry Vermouth
4. 1.5 cl Orange Juice



Pour into shaker all ingredients with ice cubes, shake well.
Strain in chilled cocktail or martini glass.

- Glassware (cocktail or martini glass)

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KIR

- Type Pre dinner
- Method Building

1. 9.0 cl Dry White Wine
2. 1.0 cl Crème de Cassis



- Pour Crème de Cassis into flute glass, top up with white wine
- Glassware (flute or wine glass)

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KIR Royale

- Type Pre dinner
- Method Building

1. 9.0 cl Champagne
2. 1.0 cl Crème de Cassis



Pour Crème de Cassis into flute glass
, top up with Champagne.

Glassware (flute glass)

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NEGRONI

- Type Pre Dinner
- Method Building

1. 3.0 cl Gin
2. 3.0 cl Campari
3. 3.0 cl Sweet Red Vermouth



- Pour all ingredients directly into old fashioned glass filled with ice. Stir gently.
- Garnish with half orange slice and stirer.
- Ps :Splash of Soda Water.(optional)
- Glassware (old glassware fashioned glass)

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PARADISE

- Type Pre dinner
- Method shaking

1. 3.5 cl Gin
2. 2.0 cl Apricot Brandy
3. 1.5 cl Orange juice



Pour all ingredients into cocktail shaker filled with ice. Shake briskly for few seconds. Strain into chilled cocktail glass.
Glassware (cocktail glass)

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ROSE

- Type Pre dinner
- Method Mixing

1. 4.5 cl Dry Vermouth
2. 1.5 cl Kirsch
3. 1.0 cl Cherry Brandy



- Pour all ingredients into mixing glass with filled ice. Stir well. Strain into chilled cocktail glass.
- Garnish with maraschino cherry.
- Glassware (cocktail glass)

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FRENCH CONNECTION

- Type After dinner
- Method building

1. 3.5 cl Cognac
2. 3.5 cl Amaretto liqueur

Pour all ingredients directly into old fa with ice cubes. Stir gently.
Glassware (old fashioned)



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GOD MOTHER

- Type After dinner
- Method building

1. 3.5 cl Vodka
2. 3.5 cl Amaretto



- Pour all ingredients directly in old fashioned glass filled with ice cubes.

- Glassware (old fashioned glass)

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PORTO FLIP

- Type After dinner
- Method shaking

1. 1.5 cl Brandy
2. 4.5 cl Red Port
3. 1.0 cl Yolk egg

Pour all ingredients into cocktail shaker filled with ice. Shake well. Strain into cocktail glass. Sprinkle with fresh ground nutmeg.
(cocktail glass)



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BELLINI

- Type Long drink
 - Method building
1. 10.0 cl Dry Sparkling Wine (white)
 2. 5.0 cl Fresh Peach puree



- Pour peach puree into chilled flute, add gently chilled sparkling wine (white). Stir gently. Garnish with slice of peach.

- Glassware (flute)

Ps: blend peach puree before making the cocktail

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BUCK'S FIZZ

- Type Long drink
 - Method building
1. 10.0 cl Orange juice
 2. 5.0 cl Champagne or Dry Sparkling Wine



- Pour orange juice into flute and gently pour Champagne or Dry Sparkling Wine. Stir gently.
- Garnish with orange twist (optional)
- Glassware (flute)

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MIMOSA

- Type Long drink
 - Method building
1. 7.5 cl Orange juice
 2. 7.5 cl Champagne



Pour orange juice into flute and gently pour sparkling wine. Stir gently.

- Garnish with orange twist (optional)
- Glassware (flute)

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CHAMPAGNE COCKTAIL

- Type Long drink
 - Method building
- 9.0 cl Chilled Champagne
 - 1.0 cl Brandy Brandy



- Add two dashes Angostura Bitter into flute, and one half sugar cube. Pour gently chilled champagne.
- Garnish with orange slice and maraschino cherry
- Glassware (flûte)

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HARVEY WALLBANGER

- Type Long drink
 - Method building
1. 4.5 cl Vodka
 2. 1.5 cl Liqueur Galliano (float on the top)
 3. 9.0 cl Fresh orange juice



- Pour vodka and orange juice directly into highball with ice cubes, stir gently, add (float) Liqueur Gal on the top .

- Garnish with orange slice and maraschino cherry.
- Glasswarw (highball)

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COSMOPOLITAN

- Type popular drinks
 - Method shaking
1. 4.0 cl. Vodka Citron
 2. 1.5 cl. Cointreau
 3. 1.5 cl. Fresh Lime juice
 4. 3.0 cl. Cranberry juice



- Add all ingredients into cocktail shaker filled with ice. Shake well and strain into large cocktail glass.

- Garnish with lime slice.
- Glassware (Large cocktail glass)

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JAPANESE SLIPPER

- Type popular
- Method shaking
- 1. 3.0 cl. Midori
- 2. 3.0 cl. Cointreau
- 3. 3.0 cl. Lemon juice
- Add all ingredients into cocktail shaker !
Shake well and strain into cocktail glass.
- Garnish with a slice of honeydew melon.
- Glassware(cocktail glass)



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MOJITO

- Type popular
- Method building
- 1. 4.0 cl White Rum
- 2. 3.0 cl Fresh lime juice
- 3. 3 sprigs of Mint
- 4. 2 teaspoons Sugar
- 5. Soda Water
- Muddle mint sprigs with sugar and lime juice. Add rum and top with soda water.
- Garnish with sprig of mint leaves. Serve with straw.
- **Glassware**(highball glass)



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ORGASM

- Type popular
- Method building
- 3.0 cl Cointreau
- 3.0 cl Bailey's Irish Cream
- 2.0 cl Grand Marnier
- Build all ingredients over ice in a old fashioned glass.
- Garnish with cherry or chocolate powder
- glassware (old fashioned glass) also served as a layer drink use liqueur glass,and flame the cointreau



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IBA Official Cocktail

2009/2/22 Compiled by william kuo

SEA BREEZE

- Type popular
- Method building
- 4.0 cl Vodka
- 12.0 cl Cranberry juice
- 3.0 cl Grapefruit juice
- Build all ingredients in a highball glass filled with ice.
- Garnish with lime wedge..
- Glassware (highball glass)



64

IBA Official Cocktail

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SEX ON THE BEACH

- Type popular
- Method shaking
- 1. 4.0 cl Vodka
- 2. 2.0 cl Peach Schnapps
- 3. 4.0 cl Orange juice
- 4. 4.0 cl Cranberry juice
- Pour all ingredients into shaker. Shake and pour into a highball glass filled with ice.
- Garnish with orange slice.
- Glassware (highball or tropical glass as well)



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IBA Official Cocktail

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APPLE MARTINI

- Type popular
- Method mixing
- 1. 4.0 cl Vodka
- 2. 1.5 cl Apple Schnapps
- 3. 1.5 cl Cointreau
- Pour all ingredients into mixing glass with ice cubes. Stir well. Strain in chilled cocktail glass.
- Garnish with a slice of apple.
- Glassware (cocktail glass)



66

IBA Official Cocktail

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酒後不開車
開車不喝酒

2008 top 10 cocktail USA

- 1. **Fitty-fitty** (gin, dry vermouth, orange bitters). *Pegu Club, New York*
- 2. **Rye manhattan** (rye, sweet vermouth, bitters). *Tadich Grill, San Francisco*
- 3. **Holland gin old-fashioned** (geneva, sugar, bitters). *Lonsdale, London*
- 4. **Southside** (gin, lemon, sugar, mint). *'21' Club, New York*
- 5. **Deshler** (rye, Dubonnet, Cointreau, bitters). *Zig Zag, Seattle*
- 6. **Aviation** (gin, lemon, maraschino, crème de violette). *Jack the Horse Tavern, Brooklyn*
- 7. **Irish coffee** (Irish whiskey, coffee, sugar, cream). *Buena Vista, San Francisco*
- 8. **French 75** (cognac, lemon, sugar, champagne). *Arnaud's, New Orleans*
- 9. **Arrack punch** (Batavia arrack, rum, lime, sugar, water, nutmeg). *PDT, New York*
- 10. **Spanish coffee** (151 rum, Kahlúa, triple sec, coffee, cream). *Huber's, Portland*

Trendy cocktail
Ps: 候補雞尾酒單

IBA Official Cocktail

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Weird drinks

Monkey gland



New Cocktail in Paris Is the Monkey Gland

(Special Cable Interview)
Paris, April 26.—Dressing for a busy evening session, Francis, the hotel proprietor behind the bar of the Ritz, has devised a new variety of beverage for his Parisian clientele of which he boasts. As the "monkey gland" glasses appear, the "monkey gland" cocktail is being served with a flourish. The cocktail is a mixture of orange juice, a dash of absinthe, and a dash of raspberry or other berry syrup. The cocktail is served in a glass of the shape of the monkey's face, and is a most popular drink in Paris.

68

1923 巴黎 Ritz 酒店

- Type popular
 - Method : Mix
1. 60 cl Fresh Pressed Orange Juice
 2. Dash Absinthe Czech 捷克
 3. Dash Raspberry Syrup
- Glassware fancy glass

To be continued.....

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進度與上課注意事項

- 本講義共計有 44種 國際調酒協會 international bartender association iba 雞尾酒
- (含備用酒單2008全美10大雞尾酒計55種)
- 每周 3 款雞尾酒 老師先示範 後操作
- 一定會點名
- 每次 未到扣平時分數 3分 每節一分
- 請假扣 0.5分 三節
- 不要穿拖鞋上課，注意形象
- 不得空腹飲酒，不可酗酒，要有節制
- 有酒醉情況不得下課，等清醒才可走人
- 老師是好人但還是會當人，請注意



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酒後不開車
開車不喝酒