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SPHM
HOSPITALITY

BRANDY COCKTAILS RECIPES BOOK



Guide to become Restaurant General Manager | Part of Module



Hotel Management SPHM Hospitality

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The Brandy Cocktail



Ingredients

- 2 ounces brandy
- 1/2 ounce orange curaçao liqueur
- 2 dashes aromatic bitters
- 2 dashes Peychaud's Bitters
- Lemon peel, for garnish





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Steps to Make It

1. Gather the ingredients.



2. In a cocktail shaker filled with ice, pour the brandy, curaçao, and bitters.





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3. Shake well.



4. Strain into a chilled cocktail glass.





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5. Garnish with a lemon peel. Serve and enjoy.





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Brandy Alexander Cocktail



Ingredients

- 1 ounce brandy
- 1 ounce dark crème de cacao liqueur
- 1 ounce cream
- Freshly grated nutmeg, for garnish





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Steps to Make It

1. Gather the ingredients.



2. In a cocktail shaker filled with ice cubes, pour the brandy, crème de cacao, and cream. Shake well.





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3. Strain into a chilled cocktail glass.



4. Garnish with a dusting of nutmeg. Serve and enjoy.





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Classic Metropolitan Brandy Cocktail



Ingredients

- 2 ounces brandy
- 1 ounce sweet vermouth
- 1/2 teaspoon simple syrup
- 2 dashes aromatic bitters





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Steps to Make It

1. Gather the ingredients.



2. In a cocktail shaker filled with ice, add the brandy, sweet vermouth, simple syrup, and bitters.





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3. Shake well.



4. Strain into a chilled cocktail glass. Serve and enjoy.





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Brandy Milk Punch Cocktail



Ingredients

- 2 ounces brandy
- 1 ounce rum
- 4 ounces milk
- 1 ounce simple syrup
- 1 large egg white, optional
- 1/2 teaspoon pure vanilla extract, optional
- Grated nutmeg, for garnish





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Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker filled with ice, pour the brandy, rum, milk, simple syrup. Include the egg white and vanilla extract if you like.
3. Shake well (if you choose to add egg, shake until it hurts).
4. Strain into an old-fashioned glass with or without crushed ice.
5. Dust with grated nutmeg for a garnish. Serve and enjoy.





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Snowball Brandy Cocktail



Ingredients

- 2 ounces brandy
- 1/2 ounce simple syrup
- 1 large egg white, optional
- 2 to 3 ounces ginger ale, to taste





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Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the brandy, simple syrup, and egg white. Fill with ice.
3. Shake vigorously to ensure the egg is properly mixed.
4. Strain into a collins glass filled with fresh ice.
5. Top with ginger ale. Serve and enjoy.





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The Brandy Smash Cocktail



Ingredients

- 4 to 6 fresh mint leaves
- 1 teaspoon superfine sugar
- 1/2 ounce club soda
- 2 ounces brandy
- Orange slice, for garnish
- Maraschino cherry, for garnish
- Mint sprig, for garnish





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Steps to Make It

1. Gather the ingredients.



2. In an old-fashioned glass, muddle the mint, sugar, and club soda until the sugar is dissolved.





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3. Fill the glass with ice cubes or cracked ice. Add the brandy and stir well.



4. Garnish with an orange slice, cherry, and mint. Serve and enjoy.





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A Peruvian Brandy Cocktail



Ingredients

- 2 ounces pisco
- 1 tablespoon lime juice, from 1/2 key lime
- 4 ounces ginger ale
- Lime wedge or wheel, for garnish





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Steps to Make It

1. Gather the ingredients.



2. Fill an 8-ounce tumbler with ice cubes. Pour the pisco over the ice.





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3. Squeeze the lime juice into the glass.



4. Fill the glass with the ginger ale, and garnish with lime.





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B&B Cocktail



Ingredients

- 1 1/2 ounces brandy
- 1 1/2 ounces Bénédictine Liqueur





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Steps to Make It

1. Gather the ingredients.



2. Pour the liquors into a brandy snifter.





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3. Stir well.



4. Add ice if you like. Serve and enjoy.





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Stinger Cocktail



Ingredients

- 1 3/4 ounces brandy
- 3/4 ounce white crème de menthe liqueur

Steps to Make It

1. Gather the ingredients.
2. Pour the ingredients into an old-fashioned glass over crushed ice.
3. Stir well.
4. Serve and enjoy.





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Brandy Old-Fashioned



Ingredients

- 1 sugar cube
- 1 splash lemon-lime soda, plus more to taste
- 3 dashes aromatic bitters
- 2 orange slices
- 2 maraschino cherries
- 2 ounces brandy





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Steps to Make It

1. Gather the ingredients.
2. Place the sugar cube in the bottom of an old-fashioned glass. Saturate the cube with a splash of soda and the bitters, then add orange slices and cherries.
3. Muddle the ingredients.
4. Add the brandy and stir well.
5. Add a single, large piece of ice (such as an ice ball) and top with lemon-lime soda. Serve and enjoy.





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Nightcap Cocktail



Ingredients

- 1 ounce brandy
- 1 ounce anisette liqueur
- 1 ounce orange curaçao liqueur
- 1 large egg yolk





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Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, add the brandy, anisette, curaçao, and egg yolk.
3. Dry shake (without ice) vigorously.
4. Add ice and shake again, until the outside of the shaker is ice-cold and frosty.
5. Strain into a chilled cocktail glass.
6. Serve and enjoy.





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Classic Saratoga Cocktail



Ingredients

- 1 ounce brandy
- 1 ounce whiskey
- 1 ounce sweet vermouth
- 2 dashes bitters
- Lemon twist, for garnish





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Steps to Make It

1. Gather the ingredients.
2. In a mixing glass filled with ice, pour the brandy, whiskey, sweet vermouth, and bitters.
3. Stir well.
4. Strain into a chilled cocktail glass.
5. Twist a lemon or orange peel over the glass and drop it into the drink.
Serve and enjoy.





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Apricot Sour Cocktail



Ingredients

- 2 ounces apricot brandy
- 2 ounces sour mix
- Maraschino cherry, for garnish





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Steps to Make It

1. Gather the ingredients.



2. Pour ingredients into a cocktail shaker filled with ice.





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3. Shake well.



4. Strain into a large old-fashioned glass filled with fresh ice.





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5. Garnish with a maraschino cherry.





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Star Cocktail



Ingredients

- 1 1/2 ounces apple brandy
- 1 1/2 ounces sweet vermouth
- 3 dashes Peychaud's or Angostura bitters
- 2 dashes gomme syrup
- Lemon twist, for garnish





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Steps to Make It

1. Gather the ingredients.
2. In a mixing glass filled with ice, pour the apple brandy, sweet vermouth, bitters, and syrup.
3. Stir well.
4. Strain into a chilled cocktail glass.
5. Garnish with a lemon twist. Serve and enjoy.





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Embassy Cocktail



Ingredients

- 3/4 ounce brandy
- 3/4 ounce Jamaican rum
- 3/4 ounce premium triple sec
- 1/2 ounce lime juice
- 1 dash aromatic bitters
- Lime wedge, for garnish





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Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker filled with ice, pour the brandy, rum, Cointreau, lime juice, and bitters.
3. Shake well.
4. Strain into a chilled cocktail glass.
5. Garnish with a lime wedge. Serve and enjoy.





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Devil Cocktail



Ingredients

- 2 ounces brandy
- 1/2 ounce white crème de menthe liqueur
- 1 pinch ground cayenne pepper

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the brandy and crème de menthe.
3. Fill with ice, and shake well.
4. Strain into a chilled cocktail glass.
5. Add a pinch of cayenne pepper on top. Serve and enjoy.





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The Lei Maker Cocktail



Ingredients

- 1 1/2 ounces brandy
- 1 ounce ginger liqueur
- 2 ounces pineapple juice
- 1 ounce lemon-lime soda
- Orchid, for garnish

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker filled with ice, pour the brandy, ginger liqueur, and pineapple juice.
3. Strain into a tall glass filled with ice.
4. Float with the soda.
5. Garnish with an orchid. Serve and enjoy.





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Idonis Cocktail



Ingredients

- 2 ounces vodka
- 1/2 ounce apricot brandy
- 1 ounce pineapple juice

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the vodka, apricot brandy, and pineapple juice. Fill with ice.
3. Shake well.
4. Strain into a chilled cocktail glass.
5. Serve and enjoy.





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The Chrysanthemum Cocktail



Ingredients

- 3/4 ounce brandy
- 2 ounces dry vermouth
- 1/4 ounce absinthe
- Orange peel, for garnish

Steps to Make It

1. Gather the ingredients.
2. In a mixing glass, pour the brandy, dry vermouth, and absinthe. Stir well.
3. Add ice and stir for one minute.
4. Strain into a chilled cocktail glass.
5. Squeeze an orange peel over the drink, making sure the oils fall into the glass, then drop the peel into the drink. Serve and enjoy.





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Boston Sidecar



Ingredients

- 3/4 ounce light rum
- 3/4 ounce brandy
- 3/4 ounce triple sec
- 1/2 ounce lime juice

Steps to Make It

1. Gather the ingredients.
2. Pour the ingredients into a cocktail shaker filled with ice.
3. Shake well.
4. Strain into a chilled cocktail glass.
5. Serve and enjoy.





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Brandy (or Whiskey) Cobbler



Ingredients

- 3 ounces brandy, or whiskey
- 1/2 to 1 ounce simple syrup, to taste
- 1 to 2 ounces club soda, to taste
- Orange slices, or seasonal fruits, for garnish
- Lemon slices, for garnish
- Cherry, for garnish





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Steps to Make It

1. Gather the ingredients.
2. In a wine or old-fashioned glass filled with crushed ice, build the ingredients.
3. Stir well and top with soda, if desired.
4. Add the fruit garnishes (skewered or piled on top of the ice).
5. Serve with a straw and enjoy.





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Fabiola Cocktail



Ingredients

- 3/4 ounce brandy
- 3/4 ounce sweet vermouth
- 3/4 ounce brandy-based orange liqueur

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker filled with ice, pour the brandy, sweet vermouth, and orange liqueur.
3. Shake well.
4. Strain into a chilled cocktail glass.
5. Serve and enjoy.





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Brandy Daisy



Ingredients

- 2 ounces brandy
- 2 dashes rum
- 2 to 3 dashes orange curaçao liqueur
- 3/4 ounce freshly squeezed lemon juice
- 3 to 4 dashes simple syrup
- 1 ounce soda water





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Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker filled with ice, pour the brandy, rum, curaçao, lemon juice, and simple syrup.
3. Shake well.
4. Strain into a chilled cocktail glass.
5. Top with soda water.
6. Serve and enjoy.





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Stone Sour Cocktail



Ingredients

- 1 ounce apricot brandy
- 1 ounce orange juice
- 1 ounce sour mix

Steps to Make It

1. Gather the ingredients.
2. Pour the apricot brandy, orange juice, and sour mix into a cocktail shaker filled with ice.
3. Shake well.
4. Strain into a chilled sour glass.
5. Serve and enjoy.





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Quick Brandy Eggnog



Ingredients

- 1 ounce brandy
- 1 1/4 ounces milk
- 1/2 ounce simple syrup
- 1 large egg yolk
- Grated nutmeg, or cinnamon, for garnish





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Steps to Make It

1. Gather the ingredients.



2. In a cocktail shaker, combine the brandy, milk, simple syrup, and egg yolk. Dry shake without ice.





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3. Fill the shaker with ice, then shake vigorously for about 30 seconds to ensure the egg is well mixed.



4. Strain into an old-fashioned or cocktail glass.





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5. Add a dash of grated nutmeg or cinnamon as a garnish. Serve and enjoy.





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Separator Cocktail



Ingredients

- 1 1/2 ounces brandy
- 3/4 ounce coffee liqueur





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Steps to Make It

1. Gather the ingredients.



2. Build the ingredients in an old-fashioned glass with ice cubes.





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3. Stir well.



4. Serve and enjoy.





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Café Amore Cocktail



Ingredients

- 1 ounce cognac
- 1 ounce amaretto liqueur
- 6 ounces black coffee, or to taste
- Whipped cream, for garnish
- Shaved almonds, for garnish

Steps to Make It

1. Gather the ingredients.
2. Pour the cognac and amaretto into an Irish coffee glass.
3. Fill with hot coffee.
4. Top with whipped cream and garnish with shaved almonds. Serve and enjoy.





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Coffee Cocktail



Ingredients

- 1 1/2 ounces brandy, or cognac
- 1 1/2 ounces ruby port
- 1 small egg
- 1 teaspoon simple syrup
- Freshly grated nutmeg, for garnish

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the brandy, ruby port, egg, and simple syrup.
3. Fill with ice, and shake vigorously for 30 seconds.
4. Strain into a chilled port or sour glass.
5. Dust the top with freshly grated nutmeg. Serve and enjoy.





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Millionaire Cocktail No. 1



Ingredients

- 3/4 ounce Jamaican rum
- 3/4 ounce apricot brandy
- 3/4 ounce sloe gin
- 1/2 ounce freshly squeezed lime juice
- 1 dash grenadine

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the rum, apricot brandy, sloe gin, lime juice, and grenadine. Fill with ice.
3. Shake well.
4. Strain into a chilled cocktail glass.
5. Serve and enjoy.





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Honeymoon Cocktail



Ingredients

- 2 ounces apple brandy
- 1/2 ounce Bénédictine Liqueur
- 1/2 ounce orange curaçao liqueur
- 1/2 ounce lemon juice
- Lemon peel, for garnish

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the apple brandy, Bénédictine, curaçao, and lemon juice.
3. Fill with ice, and shake well.
4. Strain into a chilled cocktail glass.
5. Garnish with a lemon peel. Serve and enjoy.





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The Champagne Cocktail



Ingredients

- 1 sugar cube
- 2 to 3 dashes aromatic bitters
- 1 ounce brandy
- 4 to 6 ounces Champagne, to taste
- Orange slice, for garnish
- Maraschino cherry, for garnish





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Steps to Make It

1. Gather the ingredients.



2. Place the sugar cube in the bottom of a Champagne flute.





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3. Saturate the cube with bitters.



4. Add the brandy.





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5. Fill with Champagne and watch the sugar cube dissolve.



6. Garnish with the orange slice and maraschino cherry. Serve and enjoy.





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Boston Cocktail



Ingredients

- 1 1/2 ounces London dry gin
- 1 1/2 ounces apricot brandy
- 1/2 ounce lemon juice
- 1/4 ounce grenadine

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the gin, apricot brandy, lemon juice, and grenadine.
3. Shake well.
4. Strain into a chilled cocktail glass.
5. Serve and enjoy.





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Valencia Cocktail



Ingredients

- 2 ounces apricot brandy
- 1 ounce freshly squeezed orange juice
- 3 dashes orange bitters
- Orange twist, for garnish





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Steps to Make It

1. Gather the ingredients.



2. In a cocktail shaker filled with ice, pour the apricot brandy, orange juice, and orange bitters.





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3. Shake well.



4. Strain into a chilled cocktail glass.





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5. Garnish with an orange twist. Serve and enjoy.





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Pear Cobbler Cocktail



Ingredients

For the Drunken Pears:

- 2 medium fresh pears
- 2 cups brandy

For the Cocktail:

- 1 1/2 ounces pear-infused brandy
- 1 1/2 ounces fino sherry
- 1/2 ounce cinnamon syrup
- Red or green grapes, for garnish
- Drunken pears, for garnish





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Steps to Make It

Note: while there are multiple steps to this recipe, this cocktail is broken down into workable categories to help you better plan for preparation and assembly.

Make Drunken Pears

1. Gather the ingredients.



2. Rinse the pears.





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3. Dice the pears. An easy way to do this is to cut each fruit into four or five thick slices. Stack the slices and make two cuts lengthwise, then a single cut in the opposite direction.



4. Place the pear pieces into a jar and pour enough brandy over them so they are fully submerged.





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5. Cover the jar and allow it to sit in a cool place for 12 to 24 hours. There's no need to refrigerate it. When your drunken pears are ready, it's time to build the cocktail. For this, you will use the same brandy the pears were soaked in, which should be gently infused with a little fruit flavor.



Make the Pear Cobbler

1. Gather the ingredients.





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2. Combine the pear brandy, sherry, and cinnamon syrup in a cocktail shaker filled with ice. Shake well.



3. In a chilled glass, begin building the cobbler by intermingling crushed ice or small ice cubes with drunken pears and a few grapes until the glass is full.





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4. Strain the contents of the shaker into the prepared glass.



5. Top with a few more drunken pear pieces and grapes if desired.





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6. Serve and enjoy!





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Bay Hill Hummer



Ingredients

- 1 1/2 ounces brandy
- 1 ounce vodka
- 1 ounce dark crème de cacao liqueur
- 2 to 4 scoops vanilla ice cream, softened

Steps to Make It

1. Gather the ingredients.
2. In a blender, add the brandy, vodka, dark crème de cacao, and ice cream.
3. Blend until smooth.
4. Pour into a well-chilled tall glass.
5. Serve and enjoy.





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Pisco Sour Cocktail



Ingredients

- 1 1/2 ounces pisco
- 3/4 ounce lemon juice
- 1 ounce simple syrup
- 1 large egg white
- 3 dashes aromatic bitters, or to taste





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Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker filled with ice, pour the pisco, lemon juice, simple syrup, and egg white.
3. Shake vigorously for at least 30 seconds to ensure the egg is fully incorporated.
4. Strain into a chilled cocktail glass.
5. Add bitters to taste.
6. Serve and enjoy.





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Easter Bunny



Ingredients

- 1/2 ounce vodka
- 1 1/2 ounces dark crème de cacao liqueur
- 1 teaspoon cherry brandy
- 1 teaspoon chocolate syrup





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Steps to Make It

1. Gather the ingredients.



2. In a cocktail shaker, pour the crème de cacao and vodka.





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3. Add ice and shake well.



4. Strain into an old-fashioned glass with fresh ice cubes.





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5. Float the cherry brandy and chocolate syrup on top by pouring them over the back of a bar spoon.





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The Beautiful Cocktail



Ingredients

- 1 1/2 ounces cognac
- 1 1/2 ounces Grand Marnier





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Steps to Make It

1. Gather the ingredients.



2. Build the drink in a brandy snifter by pouring the brandy and Grand Marnier into the glass. Serve and enjoy.





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The Sidecar Cocktail



Ingredients

- 2 ounces brandy, cognac, Armagnac, or bourbon
- 1 ounce premium triple sec
- 3/4 ounce freshly squeezed lemon juice
- Lemon or orange twist, for garnish





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Steps to Make It

1. Gather the ingredients.



2. Pour the ingredients into a cocktail shaker filled with ice cubes. Shake well.





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3. Strain into a chilled cocktail glass.



4. Garnish with a lemon twist. Enjoy.





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Friar Tuck Cocktails



Ingredients

- 1 ounce hazelnut liqueur
- 1 ounce dark crème de cacao liqueur
- 2 ounces cream
- Grated or ground nutmeg, for garnish

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the hazelnut and chocolate liqueurs along with the cream.
3. Fill with ice, and shake well.
4. Strain into a chilled cocktail glass.
5. Dust with nutmeg. Serve and enjoy.





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Baltimore Bracer Cocktail



Ingredients

- 1 1/2 ounces brandy
- 1 1/2 ounces anisette liqueur
- 1 large egg white

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the brandy, anisette, and egg white. Fill with ice.
3. Shake vigorously for 30 seconds.
4. Strain into a chilled cocktail glass.
5. Serve and enjoy.





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Baltimore Bang Cocktail



Ingredients

- 1 1/2 ounces bourbon whiskey
- 1 1/2 ounces apricot brandy
- 1 ounce freshly squeezed lemon juice
- 1/2 teaspoon sugar
- Orange slice, for garnish
- Maraschino cherry, for garnish





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Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the whiskey, apricot brandy, lemon juice, and simple syrup. Fill with ice.
3. Shake well.
4. Strain into a chilled cocktail glass.
5. Garnish with a skewered orange slice and cherry flag. Serve and enjoy.





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Thanksgiving Cocktail



Ingredients

- 3/4 ounce gin
- 3/4 ounce apricot brandy
- 3/4 ounce dry vermouth
- 1/4 ounce lemon juice
- Maraschino cherry, for garnish





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Steps to Make It

1. Gather the ingredients.



2. In a cocktail shaker, pour the gin, apricot brandy, dry vermouth, and lemon juice. Fill with ice.





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3. Shake well.



4. Strain into a chilled old-fashioned or cocktail glass.





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5. Garnish with a maraschino cherry. Serve and enjoy.





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Figs in Brandy Recipe (Higos al Brandy)



Ingredients

- 20 medium fresh figs, about 1 pint
- 1 cup granulated sugar
- 2 to 3 cups water
- 1/4 teaspoon ground cinnamon
- 1 tablespoon orange zest
- 2 ounces brandy
- 1 ounce dry sherry
- 1/4 cup slivered toasted almond, optional
- Whipped cream, optional





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Steps to Make It

1. Gather the ingredients.
2. Rinse figs and place in a large pot.
3. Combine the sugar with 2 cups (16 ounces) of water and dissolve the sugar.
4. Add the sugar and water mixture to the pot. Add more water if necessary, to cover the figs. Heat on medium to medium-high until the water begins to boil. Reduce the heat. Allow it to simmer until the liquid is reduced to a thick syrup, approximately 20 to 30 minutes. Set aside to cool.
5. Grate the orange zest.
6. In a small saucepan, place the ground cinnamon, orange zest, brandy, and sherry. Heat on low and slowly bring to a boil. Stir to mix well, then remove from heat.
7. Carefully remove the figs from the pot one by one, using tongs if needed. Place in a large open serving dish or bowl, or place on individual serving plates. Reserve the syrup.
8. Pour the brandy sauce over the figs. Drizzle 4 to 6 serving spoonfuls of the syrup over the figs.
9. Allow figs to cool (outside of refrigerator), marinating in a pool of the sauce for at least an hour before serving.
10. If you will serve with almonds and whipped cream, add a dollop of whipped cream to each plate just before serving. Sprinkle almond slivers on top.





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Paradise Cocktail



Ingredients

- 1 1/2 ounces gin
- 1 ounce apricot brandy
- 2 ounces orange juice

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the gin, apricot brandy, and orange juice.
3. Shake well.
4. Strain into a well-chilled cocktail glass.
5. Serve and enjoy.





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Apricot Pie Cocktail



Ingredients

- 1 1/2 ounces light rum
- 1 ounce apricot brandy
- 1/2 ounces sweet vermouth
- 1 teaspoon freshly squeezed lemon juice
- 1 dash grenadine
- Lemon twist, for garnish





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Steps to Make It

1. Gather the ingredients.



2. Pour all of the ingredients into a cocktail shaker, and fill with ice





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3. Shake until the outside of the shaker gets very cold.



4. Double strain into a chilled or frozen glass.





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5. Garnish with the lemon twist. Serve and enjoy.





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The Happy New Year Cocktail



Ingredients

- 1 1/2 ounces brandy
- 3/4 ounce ruby port
- 3/4 ounce orange juice
- 4 ounces Champagne





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Steps to Make It

1. Gather the ingredients.



2. Pour the brandy, port, and orange juice into a cocktail shaker filled with ice.





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3. Shake well.



4. Strain into a Champagne flute.





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5. Top with Champagne.



6. Serve and enjoy.





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Snowshoe Grog Cocktail



Ingredients

- 1 1/2 ounces bourbon whiskey, or brandy
- 1/2 ounce peppermint schnapps





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Steps to Make It

1. Gather the ingredients.



2. In an old-fashioned glass filled with ice, pour the bourbon or brandy and peppermint schnapps.





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3. Stir to combine.



4. Serve and enjoy.





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Early Autumn Cocktail



Ingredients

- 1 1/2 ounces apple- and pear-infused gin
- 1/2 ounce absinthe
- 1/2 ounce pear brandy
- 1 ounce apple cider
- 1/2 ounce freshly squeezed lemon juice
- 2 dashes chocolate bitters
- 2 ounces ginger beer, or to taste
- Lemon peel, for garnish
- Cinnamon stick, for garnish





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Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the gin, absinthe, pear brandy, apple cider, lemon juice, and bitters.
3. Fill with ice, and shake well.
4. Strain into a highball glass filled with fresh ice. Fill with ginger beer.
5. Garnish with a lemon peel and cinnamon stick. Serve and enjoy.





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Between the Sheets Cocktail



Ingredients

- 1 ounce brandy
- 1 ounce light rum
- 1 ounce triple sec
- 1/2 ounce lemon juice
- Lemon twist, for garnish

Steps to Make It

1. Gather the ingredients.
2. In a cocktail shaker, pour the brandy, light rum, triple sec, and lemon juice. Fill with ice.
3. Shake well.
4. Strain into a chilled cocktail glass.
5. Garnish with the lemon twist. Serve and enjoy.





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French Quarter Smash



Ingredients

For the Almond Syrup:

- 1 cup raw sugar
- 1 cup water
- 2 teaspoons organic almond extract, or to taste





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For the Cocktail:

- 3 lemon wedges
- 1/4 ounce almond syrup
- 1 1/4 ounces moonshine
- 3/4 ounce brandy
- 6 to 8 fresh mint leaves
- 2 teaspoons blueberry preserves
- Fresh mint sprig, for garnish

Steps to Make It

Make the Almond Syrup

Beyond this cocktail, you can use this syrup as a substitute for amaretto syrups to sweeten coffee and to give that rich amaretto flavor to other nonalcoholic drinks. It should keep well in a tightly sealed jar or bottle for two weeks in the refrigerator.

1. Bring the sugar and water to a boil, stirring constantly until the sugar is dissolved.
2. Reduce heat to a simmer, and stir in the almond extract.
3. Taste for the desired potency and add small amounts of extract as needed. Remove from the heat and allow to cool for about 20 minutes.

Make the French Quarter Smash

1. Gather the ingredients.
2. In a cocktail shaker, muddle the lemon wedges and almond syrup until all of the juices are extracted.
3. Add the moonshine, brandy, mint leaves, and blueberry preserves, and fill the shaker with ice.
4. Shake vigorously to fully mix the preserves.
5. Double strain into an old-fashioned glass with 1 large ice cube.
6. Garnish with a fresh sprig of mint. Serve and enjoy.





Hotel Management SPHM Hospitality

Black Cat Cocktail



Ingredients

- 1 ounce vodka
- 1 ounce cherry brandy
- 3 ounces cranberry juice, or to taste
- 3 ounces cola, or to taste

Steps to Make It

1. Gather the ingredients.
2. In a highball glass filled with ice, pour the vodka and cherry brandy.
3. Fill the glass with equal amounts of cranberry juice and cola.
4. Stir well.
5. Serve and enjoy.





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Hunter's Cocktail



Ingredients

- 1 1/2 ounces whiskey
- 1/2 ounce cherry brandy
- Maraschino cherry, for garnish

Steps to Make It

1. Gather the ingredients.
2. In an old-fashioned glass with ice, pour the whiskey and cherry brandy.
3. Stir well.
4. Garnish with a maraschino cherry. Serve and enjoy.

