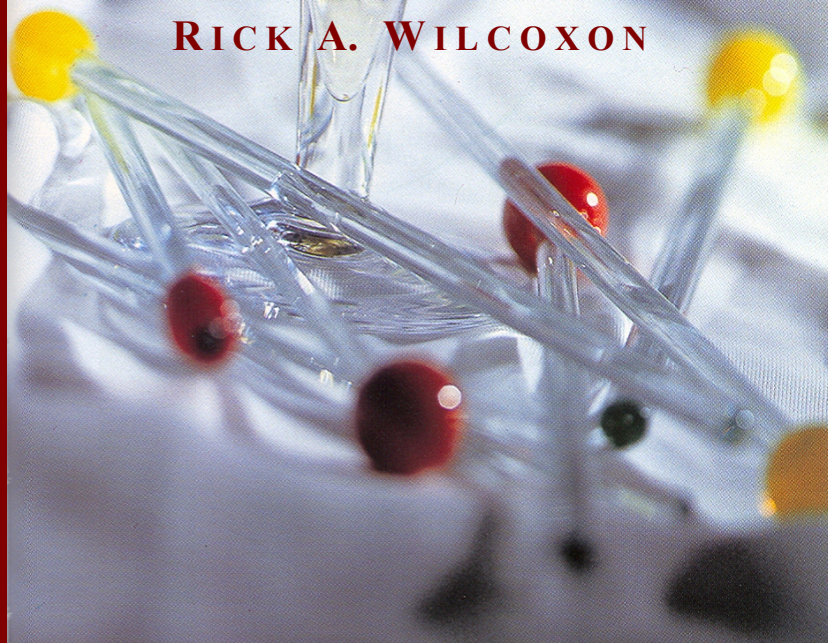


TWO ARE TOO MANY  
BUT  
THREE ARE NOT ENOUGH

A COLLECTION  
OF  
FAVORITE RECIPES

**RICK A. WILCOXON**



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BUT  
THREE ARE NOT ENOUGH**

**A COLLECTION OF FAVORITE RECIPES**

**RICK A. WILCOXON**

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# INTRODUCTION

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This book began in 2004 from a list of nine or ten of my favorite martinis that I recorded to make sure I would remember how to make them. Since then, the list has grown. And although I have learned a lot about martinis, I am not an expert, nor have I ever been a bartender. I simply like a good martini, and this is a list of my favorite recipes.

I am often asked which martini is my favorite, but it is hard for me to choose just one. It depends on my mood, whether it is before or after dinner, or simply on the occasion. To get you started though, below are a few of the most popular drinks among these pages. Those in printed in **blue** are the *all-time* favorites, yet the others are simply too good to overlook. And who knows, depending on your mood, any of the recipes in this book may end up being your favorite.

## LIGHTLY SWEET AND SWEET

1. Bottle Rocket (my latest)
2. Chocolate Orange
3. **Crisp**
4. **Cucumber**
5. **Dreamsicle**
6. French Kiss
7. Impaired
8. **Key Lime**
9. Orange Wedgie
10. **Peanut Butter & Jelly**
11. **Watermelon Whoa**

## SAVORY

1. Classic
2. Dirty
3. **Velvet Tomato**

## HOLIDAY FAVORITES

1. Salty Caramel Praline
2. Pumpkin Pie

A martini is mostly, or 100% alcohol, although when prepared correctly, it should not taste like alcohol. For a great, smooth tasting martini, there are two critical details to keep in mind:

1. Use *quality* liquor! A lesser quality brand can significantly affect the flavor and your experience with the drink.
2. When mixing the martini, shake it until a consistent coating of frost appears on the outside of the shaker (15-20 seconds). The longer you shake it, the alcohol and the other ingredients will blend with each other, resulting in a smoother flavor and a more appealing drink.





## INTRODUCTION

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The title of this book was chosen to merely grab your attention. For most people, one martini is usually enough, and two are often too many. I do not recommend that you drink three.

I hope you enjoy.

A blue handwritten signature, likely the author's name, written in a cursive style. The signature is positioned to the right of the text "I hope you enjoy."



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# ALMATINI

*Inspired by a woman named Alma*

**VERY DRY AND SPICY**

---

## INGREDIENTS

- 2 oz—Pepper Vodka
- 1 oz—Dry Vermouth
- 2 oz—Clamato Juice
- 2ea—Olives
- 2ea—Cocktail Onions

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full of ice cubes and shake the above ingredients, except the olives and onions, until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

- 2ea—Olives
- 2ea—Cocktail Onions
- Optional—for extra spice:
  - Add  $\frac{1}{4}$  tsp of horseradish *and/or*
  - Add 4-6 shakes of Tabasco Sauce



### INGREDIENTS

3 oz—Cittadelle Apple Vodka  
1 oz—Sour Apple Schnapps  
1 tsp—Grated Peeled Apple  
1 Pinch—Ground Cinnamon  
1ea—Cinnamon Stick

### PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full of ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

### GARNISH

1 tsp—Grated Peeled Apple  
Lightly Sprinkle 1 pinch of ground cinnamon on top  
Add 1 Cinnamon Stick





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## **INGREDIENTS**

3 oz—Grey Goose Vodka

1 Dash—Ginger juice

3-4 Pieces—Sliced, Pickled Ginger

4-5 Pieces—Thinly Sliced Cucumber (Approx. 2” in length)

3-4ea—Edamame beans (optional)

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full of ice cubes and shake the vodka and ginger juice until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## **GARNISH**

Add 3-4 Pieces—Sliced, Marinated Ginger

Add 4-5 Pieces—Thinly Sliced Cucumber

Add 3-4 Edamame beans (optional)



# BANANA CREAM

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SWEET

## INGREDIENTS

- 2 oz—Vanilla Vodka
- 2 oz—Banana Liqueur
- 2 oz—Melted Vanilla Ice Cream
- 2-3ea—Finely Crushed Vanilla Wafers
- 3ea—Thin Round Slices of Banana

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill.
- b. Rim the glass with caramel syrup and then dip the rim in finely crushed vanilla wafers
- c. Fill shaker  $\frac{2}{3}$  full of ice cubes and shake the vanilla vodka, banana liqueur and melted vanilla ice cream until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

Float 3 Slices—Thin Round Sliced Banana on top



# BEE'S KNEES

---

TART/SWEET

## INGREDIENTS

2 oz—Gin

1 oz—Honey Syrup (*not* honey... honey *syrup*)

½ oz—Fresh Lemon Juice

1—Splash St. Germaine Elderflower Liqueur

1—Thin Round Slice of Fresh Lemon

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill.
- b. Rim the glass with honey syrup.
- c. Fill shaker  $\frac{2}{3}$  full of ice cubes and shake the gin, honey syrup and fresh lemon juice until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

Float 1 Slice—Thin Round Slice of Lemon

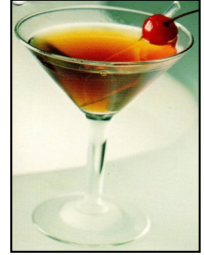
Add 1 Splash—St. Germaine Elderflower Liqueur on Top



# BELLADONNA

*From Dripping Springs Vodka*

**SWEET**



## INGREDIENTS

- 1 1/2 oz—Dripping Springs Vodka
- 1/2 oz—Coffee Liqueur
- 1/2 oz—Tuaca
- 1/2 oz—White Creme de Cacao

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Rim the glass with Chambord Liqueur then dip the rim of the glass in sugar.
- c. Fill shaker  $\frac{2}{3}$  full of ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

- 1ea—Maraschino Cherry



# BELLINI

*Inspired by the Famous Drink*

**SLIGHTLY SWEET**

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## INGREDIENTS

2 oz—Vanilla Vodka

1 oz—Peach Schnapps

1 oz—Champagne

1ea—Thinly Sliced Fresh Peach

*Note: If you prefer a “creamier” flavor, use Madagascar 360 Vanilla Vodka. Or use regular vodka instead of vanilla vodka if you want a more “crisp” flavor.*

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full of ice cubes and shake the vodka and peach schnapps until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.
- d. Top off with Champagne

## GARNISH

Float 1ea Piece—Thinly-Sliced Fresh Peach on top



# BLACK AND RED

*From Rick's Somewhat Confused Mind*

---

SWEET

## INGREDIENTS

- 3 oz—Vodka Infused with Fresh Blackberries and Raspberries
- 1 oz—Chambord Liqueur
- 1 Splash—Fresh Lemon Juice
- 2-3—Muddled, Fresh Raspberries and/or Blackberries

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Rim the glass with Chambord Liqueur then dip the rim of the glass in sugar.
- c. Fill shaker  $\frac{2}{3}$  full of ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

- 2-3—Muddled, Fresh Raspberries and/or Blackberries

## NOTES

In smaller quantities, infuse 1.75ml bottle of Skyy Berry Vodka with 2 packages of fresh Raspberries and 1 package of fresh Blackberries for a *minimum of 3 weeks before drinking*. I infuse 2ea 1.75ml bottles of Vodka in a container and add 4 packages of Raspberries and 3 packages of Blackberries. Although it's not necessary, replacing the fruit each week will intensify the flavor of the vodka.



# BLUEBERRY CUCUMBER

*Inspired by Dekker's Grill/Fulshear, Texas*

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**SWEET**

## **INGREDIENTS**

- 3 oz—Blueberry Vodka
- 1 oz—Cucumber Vodka
- 1 Splash—Simple Syrup
- 1 Splash—Cranberry Juice
- 7-8 ea—Fresh Blueberries
- 1 ea—Slice of Fresh Cucumber

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full of ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## **GARNISH**

Muddle 7-8 blueberries and add to the bottom of the glass, plus float 4-5 fresh blueberries and 1 thin, round, slice of cucumber on top.



# BOTTLE ROCKET

*Inspired by Jonathan's The Rub, Houston, Texas*

**TART & SLIGHTLY SWEET**

## INGREDIENTS

2½ oz—Vodka

1 oz—Fresh Lime Juice

¾ oz—Agave Syrup

1 tsp—Habanero Infused Vodka (recipe below)

2 ea.—¼” Slices of Fresh Cucumber (muddle one of the slices)

6-8—Mint Leaves (muddle a few leaves with the 1 cucumber slice)

¼ tsp—*Tajin* Chile Lime Seasoning

## HABANERO INFUSED VODKA

3 ea.—Fresh Habanero Peppers

8 oz *cheap* Vodka (you don't need expensive vodka for this.)

Dice the Habanero peppers into small pieces and infuse them in the vodka for 18-24 hours, and then strain (remove) the peppers. That's all! This vodka will be extremely hot, so be careful! The more peppers you use, and/or the longer you infuse it, the hotter the vodka will become.

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker ⅔ full, with ice cubes and shake the vodka, lime juice, habanero vodka, agave syrup with the muddled cucumber slice and mint leaves, until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

Sprinkle the *Tajin* Chile Lime seasoning in the drink and then float one sliced cucumber and mint leaves on top





# BUTCH'S MELON

*From Butch's Restaurant, Kingsville, Texas*

**SWEET AND A BIT SPICY**

NOTE: Butch's Restaurant calls this a "Cucumber Martini." Since cucumber is a very minor ingredient in the drink, I've changed the name... it's the same martini though.

## INGREDIENTS

- 2 oz—Hendricks Gin (a different gin will change the flavor)
- 1 Splash—Midori
- 1 Splash—Sweet & Sour
- Juice from 1/8 slice of fresh lemon
- 2ea—1/8" round slice of fresh jalapeño with seeds (use 1 in the shaker and 1 as a garnish)
- 2ea—1/4" round slice of fresh cucumber with seeds (use 1 in the shaker and 1 as a garnish)

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Put 1 round slice of jalapeño and 1 round slice of cucumber in the shaker
- c. Fill shaker 2/3 full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

Float 1ea, round slice of fresh jalapeño and 1ea round slice of fresh cucumber on top

## NOTE:

This drink will get spicier as it sits. Drink up!

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# CARAMEL APPLE

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LIGHTLY SWEET AND DRY

## INGREDIENTS

- 3 oz—Players Extreme Caramel Vodka
- 1 oz—Pucker Apple Sour
- 1 oz—Butterscotch Liqueur
- 1 tsp—Peeled, Grated Apple
- 2 tsp—Caramel Syrup

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Rim the glass with  $\frac{1}{2}$  of the caramel syrup (1 tsp).
- c. Mix peeled, grated apple with the other  $\frac{1}{2}$  of the caramel syrup (1 tsp) and place the mixture in the bottom of the glass.
- d. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the vodka, Pucker Apple Sour and Butterscotch Liqueur until extremely cold (about 15-20 seconds).
- e. Strain into the chilled glass.



# CARAMEL PRALINE

*Inspired by Rick's Love of Pralines*

LIGHTLY SWEET

## INGREDIENTS

3 oz—Players Extreme Caramel Vodka

1½ oz—Praline Pecan Liqueur

2ea—Chocolate Covered Pecans

2ea—Candied Honey Coated Pecans

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Rim the glass with caramel sauce.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

Add 2ea Chocolate Covered Pecans

Add 2ea Candied Honey Coated Pecans



# CHOCOLATE BAILEY

*From Sam—Palm Restaurant/Houston*

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**SWEET**

## **INGREDIENTS**

1½ oz—Vodka

1½ oz—Bailey Irish Crème

1½ oz—Dark Godiva Chocolate Liqueur

Liquid Dark Chocolate

½ tsp—Dark Chocolate Shavings

2ea—Maraschino Cherries *or* 1ea—Chocolate Covered Cherry

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Squirt inside of martini glass with liquid dark chocolate.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## **GARNISH**

Add 2ea—Maraschino Cherries *or*

1ea—Chocolate Covered Cherry

Float ½ tsp of Dark Chocolate Shavings on top



# CHOCOLATE CARAMEL

*From Houston Magazine*

**SWEET**

## **INGREDIENTS**

2 oz— Players Extreme Caramel Vodka

2 oz—White **or** Dark Godiva Chocolate Liqueur

Liquid Dark Chocolate

½ tsp—Dark Chocolate Shavings

2ea—Maraschino Cherries *or* 1ea—Chocolate Covered Cherry

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Squirt inside of martini glass with liquid dark chocolate.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## **GARNISH**

Add 2ea—Maraschino Cherries *or*

1ea—Chocolate Covered Cherry

Float ½ tsp of Dark Chocolate Shavings on top



# CHOCOLATE CHERRY

*From 713 Sushi Restaurant, Houston*

**LIGHTLY SWEET**

## **INGREDIENTS**

2 oz—Three Olives Cherry Vodka  
2 oz—Three Olives Chocolate Vodka  
1 tsp—Maraschino Cherry Juice  
1ea—Maraschino Cherry *or*  
1ea—Chocolate Covered Cherry  
Liquid Dark Chocolate

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Squirt inside of martini glass with liquid dark chocolate.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## **GARNISH**

1 tsp—Maraschino Cherry Juice  
1ea—Maraschino Cherry

*or:*

Instead of the Maraschino Cherry and Juice, garnish with  
1ea—Chocolate Covered Cherry



# CHOCOLATE CHIP COOKIE

---

SWEET

## INGREDIENTS

- 2 oz—Three Olives Chocolate Vodka
- 1 oz—Just Desserts Chocolate Chip Liqueur
- 1 oz—White Crème de Cacao
- 1ea—Splash of Hot Damn! Liqueur
- ½ tsp—Grated Milk Chocolate

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the vodka, chocolate chip liqueur, White Crème de Cacao and Hot-Damn Liqueur until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

Float ½ tsp of grated milk chocolate on top



# CHOCOLATE-CHOCOLATE

---

SWEET

## INGREDIENTS

(Makes Two Small Drinks)

2 oz—Vodka

2 oz—White Godiva Chocolate Liqueur

1 oz—White Crème de Cacao

1 oz—Bailey's Irish Cream

1 oz—Chambord

4ea—Fresh Raspberries *or* 2 slices of thinly-sliced strawberry

2 oz—Dark Chocolate Syrup

½ tsp—Grated Milk Chocolate

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Squirt inside of martini glass with liquid dark chocolate syrup.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the vodka, Chambord and the White Crème de Cacao until extremely cold (about 15-20 seconds).
- d. Shake the White Godiva Chocolate Liqueur and the Bailey's Irish Cream over ice and strain on top of the vodka, Chambord and White Crème de Cacao that is already in the glass.

## GARNISH

Add 4ea Fresh Raspberries or 2 slices of thinly sliced strawberry

Float ½ tsp of grated milk chocolate on top





# CHOCOLATE COCONUTTY

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SWEET

## INGREDIENTS

- 2 oz—Three Olives Chocolate Vodka
- 1 oz—Amaretto
- 1 oz—White Crème de Cacao
- 1ea—Splash of Coconut Syrup
- ½ tsp—Grated Milk Chocolate
- 1 tsp—Dark Chocolate Syrup
- 1 Tbsp—Well Crushed Almonds *or* Peanuts

## PREPARATION

- e. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- f. Mix the crushed almonds with 1 tsp of dark chocolate syrup
- g. Rim the martini glass with almond/dark chocolate syrup mixture.
- h. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the vodka, Amaretto, White Crème de Cacao and Coconut syrup until extremely cold (about 15-20 seconds).
- i. Strain into the chilled glass.

## GARNISH

Float ½ tsp of grated milk chocolate on top



# CHOCOLATE—DARK

---

SWEET

## INGREDIENTS

1 oz—Vanilla Vodka or Caramel Vodka  
1 oz—White Godiva Chocolate Liqueur  
1 oz—Dark Godiva Chocolate Liqueur  
1 Splash—Amaretto Liqueur  
1 oz—Half and Half  
1 tsp—Dark Chocolate Shavings  
Liquid Dark Chocolate  
1 tsp—Maraschino Cherry Juice  
1ea—Maraschino Cherry *or*  
1ea—Chocolate Covered Cherry

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Squirt inside of martini glass with liquid dark chocolate.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

1 tsp—Dark Chocolate Shavings  
1 tsp—Maraschino Cherry Juice  
1ea—Maraschino Cherry

*or:*

Instead of the Maraschino Cherry and Juice, garnish with  
1ea—Chocolate Covered Cherry

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# CHOCOLATE ORANGE

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SWEET

## INGREDIENTS

2 oz—Orange Vodka  
1 oz—Chocolate Vodka  
1½ oz—White Godiva Chocolate Liqueur  
1 Splash—Cointreau  
Liquid Dark Chocolate  
1 tsp—Chocolate Shavings  
1ea Orange Slice Candy

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Squirt inside of martini glass with liquid dark chocolate.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

1 tsp—Chocolate Shavings  
1ea Orange Slice Candy for the rim of the glass



# CHOCOLATE—WHITE

*From Matisse Restaurant in San Antonio*

**LIGHTLY SWEET**

## **INGREDIENTS**

- 1½ oz—Vanilla Vodka
- 1½ oz—White Godiva Chocolate Liqueur
- 1 oz—Light Crème de Cocoa
- 1 oz—Half and Half
- 1 tsp—Dark Chocolate Shavings
- Liquid White Chocolate
- 1 tsp—Maraschino Cherry Juice
- 1ea—Maraschino Cherry *or*
- 1ea—Chocolate Covered Cherry

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Rim the glass with Liquid White Chocolate then dip the rim of the glass in Dark Chocolate Powder.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## **GARNISH**

- 1 tsp—Dark Chocolate Shavings
- 1 tsp—Maraschino Cherry Juice
- 1ea—Maraschino Cherry

*or:*

Instead of the Maraschino Cherry and Juice, garnish with  
1ea—Chocolate Covered Cherry



# CINNAMON MINT

---

LIGHTLY SWEET AND SPICY

## INGREDIENTS

3 oz—Vodka

1 oz—Dekuyper Hot Damn Cinnamon Schnapps

5-6—Red Hot Candies

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

Add 5-6—Red Hot Candies



## INGREDIENTS

3 oz—Vodka or Gin

1 oz—Vermouth

Olive(s) or 1ea—Lemon Twist

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

Add—Olive(s) or

1ea—Lemon Twist

## NOTES

- a. Opinions and tastes vary considerably with respect to the amount of Vermouth to add. Some prefer to merely mist or rinse the inside of the glass with it and others prefer as much as a 50-50 mixture of Vodka or Gin to Vermouth.
- b. The olives should be packed in water rather than oil. The best brand of olives I have found is *Miss Scarlet*.



# COFFEE

*From the Starbuck's Coffee Liqueur Bottle*

---

**SWEET**

## **INGREDIENTS**

1½ parts—Vodka

1 part—Starbuck's Coffee Liqueur or Patron Coffee Liqueur

3-5ea—Mocha Chocolate Coffee Beans

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## **GARNISH**

Add—3-5 Mocha Chocolate Coffee Beans



# COSMOPOLITAN

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LIGHTLY SWEET AND A BIT TART

## INGREDIENTS

- 2 oz—Vodka **or** Lemon (Citron) Vodka
- ½ oz—Cointreau Liqueur
- 1 oz—Cranberry Juice or Cranberry Juice Cocktail
- 1 Splash—Lime Juice
- 1 ea—Fresh Orange Slice

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

Add—1 Slice of orange to the rim





# CREAM SODA

*From Ben Lash (Bartender)—Jonathan's The Rub, Houston, Texas*

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**LIGHTLY SWEET**

## INGREDIENTS

1½ oz—Rye Whiskey

¾ oz—Licor 43

Splash—Simple Syrup

1-2 oz—Topo Chico

1 Slice—Lemon Twist

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full of ice cubes and shake the Rye Whiskey, Licor 43 and Simple Syrup until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.
- d. Top of with Topo Chico

## GARNISH

Add—1 Lemon Twist

## NOTE

This drink can also be served in a tall glass over ice, and then topped off with Topo Chico. If mixed correctly, it will taste very much like cream soda and will make a very refreshing cocktail on a warm day!



# CRISP

*From Houston's Restaurant; Houston, Texas*

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## LIGHTLY SWEET



### INGREDIENTS

2 oz—Hendricks Gin

1½ oz—St. Germain (Elderflower) Liqueur

Splash—Sauvignon Blanc *or* Chenin Blanc wine

1 Slice—Fresh Strawberry *or* Fresh Cucumber

### PREPARATION

- e. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- f. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the Hendricks Gin and Elderflower Liqueur until extremely cold (about 15-20 seconds).
- g. Strain into the chilled glass.
- h. Top of with a splash of Sauvignon Blanc or Chenin Blanc wine

### GARNISH

Add—1 Slice of fresh strawberry *or* fresh cucumber to the rim



# CUCUMBER

*From Stack Restaurant in the Mirage*

## LIGHTLY SWEET



*Note: Believe it or not, this is a great drink and a very popular favorite*

### INGREDIENTS

(Makes Two Drinks)

- 3 oz—Square One Cucumber Vodka
- 1 oz—Ocean Spray White Cranberry Juice
- 1 oz—Sweet & Sour
- 1 oz—Rock Candy Syrup (use Simple Syrup, if you can't find Rock Candy Syrup)
- 2 oz—Fresh cucumber juice (see “a” below)

### PREPARATION

- a. Peel 2 large cucumbers and cut into 1” slices. Puree in a blender with about ½ cup of water. Strain the liquid off. It should produce about 14-16<sup>oz</sup> of fresh juice.
- b. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- c. Fill shaker ¾ full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

### GARNISH

Add—3 Cherry tomatoes and 2 small pieces of cucumber on a skewer.

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# DIRTY

(A Version of the Classic Martini)

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DRY

## INGREDIENTS

- 3 oz—Vodka or Gin
- 1 oz—Vermouth
- ½ oz—Olive Juice

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

Add—Olive(s)

## NOTES

- a. Opinions and tastes vary considerably with respect to the amount of Vermouth to add. Some prefer to merely mist or rinse the inside of the glass with it and others prefer as much as a 50-50 mixture of Vodka or Gin to Vermouth.
- b. Add more or less Olive Juice to your taste. You can find bottles of Olive Juice at your local liquor store or use the juice from the jar of olives.
- c. The olives should be packed in water rather than oil. The best brand of olives I have found is *Miss Scarlet*.

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# DREAMSICLE

*Inspired by the Peabody Hotel/Little Rock*

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SWEET

## INGREDIENTS

2oz—Whipped Cream Vodka

1½oz—360 Madagascar Vanilla Vodka

1 oz—Orange Vodka

Splash—Fresh orange juice

Splash +—Heavy whipped cream

Splash—Triple Sec

1—Slice of fresh orange    *or*    1—Orange slice candy

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.
- d. Rim glass with the juice from a piece of orange wedge, then dip rim of the glass in sugar.

## GARNISH

Float a *Paper-thin* Slice of orange on the top of the drink.

*or*

1ea Orange Slice Candy on the rim of the glass



# ESPRESSO

LIGHTLY SWEET

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## INGREDIENTS

- 2 oz—Vodka
- 2 oz—Chilled Espresso
- 1 oz—Kahlua
- 1 Splash—Frangelico
- 1 Splash—Milk or Half and Half
- 3-5ea—Whole Coffee Beans *or* Mocha Chocolate Coffee Beans

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

- 3-5ea—Whole Coffee Beans
- or
- 3-5ea—Mocha Chocolate Coffee Beans



# EVEN'S EYES

*The Color of My Wife's Eyes*

**LIGHTLY SWEET**



## INGREDIENTS

- 2 oz—Junipero Gin (or any quality gin)
- 1 splash—Mathilde Peach Liqueur
- 1 splash—St. Germain Elderflower Liqueur
- 1 splash—Violet Liqueur (Bitter Truth makes a good one)  
(or Crème de Violette –which is a little sweeter)
- ½ to ¾ oz—Fresh Lemon Juice to taste (±½ lemon)
- 3 ea—Luxardo Maraschino Cherries (not like any other Maraschino Cherries,  
and are usually available at Williams-Sonoma)

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker ⅔ full with ice cubes and shake the above until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

Add a skewer of 3 Luxardo Maraschino Cherries to garnish



# FRENCH KISS

*Inspired from the Chambord Recipe Book*

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SWEET

## INGREDIENTS

2 oz—Vodka

1½ oz—Chambord Liqueur

1½ oz—White Godiva Chocolate Liqueur

1 Splash—Half & Half

½ tsp—Chocolate Shavings

1ea—Hershey's Kiss *and/or* 4-5ea—Muddled Raspberries

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

1 tsp—Chocolate Shavings

1ea—Hershey's Kiss *and/or* 4-5ea—Muddled Raspberries





# GIBSON

*(A version of the Classic Martini)*

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**DRY**

## **INGREDIENTS**

3 oz—Gin

1 oz—Vermouth

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## **GARNISH**

1-2ea—Cocktail Onion (add more per your taste)

## **NOTES**

Opinions and tastes vary considerably with respect to the amount of Vermouth to add. Some prefer to merely mist or rinse the inside of the glass with it and others prefer as much as a 50-50 mixture of Gin to Vermouth.



# GOLDEN APPLE

LIGHTLY SWEET



## INGREDIENTS

- 3 oz—Cittadelle Apple Vodka
- 1ea—Dash Drambuie
- 1ea—Splash of Agave Nector
- 1 oz—Champagne
- 1 tsp—Finely Chopped Peeled Apple
- 1ea—Thin Sliced Apple Wedge

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Place the finely chopped peeled apple in the bottom of the glass.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the Apple Vodka, Drambuie and Agave Nector until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.
- e. Top off with 1oz of Champagne.

## GARNISH

- 1ea—Apple wedge on the rim

## NOTES

This drink is best enjoyed on a lazy, warm summer afternoon while sitting in your rocking chair under a large oak tree on the shore of your private lake. (I know that sentence included a lot of prepositions, but you get the point).



# IMPAIRED

*From Stack Restaurant in the Mirage*

## LIGHTLY SWEET



### INGREDIENTS

- 3 oz—Grey Goose La Poire Vodka (pear)
- 2 oz—Pear Nectar
- 1 oz—Sweet & Sour
- 1 oz—Rock Candy Syrup (use Simple Syrup, if you can't find Rock Candy Syrup)
- 2-3 ea—Round 1/8" slices of fresh pear

### PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker 2/3 full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

### GARNISH

Add—Skewer 2-3ea round, 1/4" slices of fresh pear across the top of the glass.



# IRIE

*From Villa Christina, Atlanta*

SWEET

## INGREDIENTS

- 3 oz—Vodka
- 1 Splash—Tia Maria Liqueur
- 1 Splash—Grand Marnier Liqueur
- 1 tsp—Dark Chocolate Shavings *and/or*
- 2ea—Chocolate Covered Peanuts *or*
- 3-5ea—Mocha Chocolate Coffee Beans

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

- 1 tsp—Dark Chocolate Shavings *and/or*
- 2ea—Chocolate Covered Peanuts *or*
- 3-5ea—Whole Coffee Beans *or* Mocha Chocolate Coffee Beans



# KEY LIME

---

LIGHTLY SWEET AND TART

## INGREDIENTS

(MAKES 2 DRINKS)

3 oz—Licor 43

1 oz—Lemon Vodka

2 oz—Fresh Lime Juice (use Key Lime Juice if you want it more tart)

2 oz—Half & Half

1ea TBL—Graham Crackers

1ea—Paper-Thin Slice of Lime (or Key Lime)

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Rim the glass with lime juice and dip the rim of the glass in sugar; then again in finely crushed Graham Cracker crust.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain Shaker into the chilled glass.

## GARNISH

Float a *Paper-thin* Slice of lime (or Key Lime) on the top of the drink.



## INGREDIENTS

2 oz—Vodka

2 oz—Chilled Espresso

2 oz—Kahlua

1 Splash—Frangelico

1 Splash—Milk (or Half & Half)

3-5ea—Whole Coffee Beans *or* Mocha Chocolate Coffee Beans

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

3-5ea—Whole Coffee Beans

or

3-5ea—Mocha Chocolate Coffee Beans



# LEMON-CHERRY

LIGHTLY SWEET

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## INGREDIENTS

3 oz—Lemon (Citron) Vodka  
1 oz—Cherry Vodka  
Juice from 1 fresh lemon  
1 Splash of Maraschino cherry juice  
1 Splash—Lemoncello Liqueur  
1ea—Lemon Twist *or* 1ea Lemon Slice Candy

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Rim the glass with Maraschino cherry Juice then dip the rim of the glass in sugar.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

Add 1ea—Fresh Lemon Twist to the drink

*or*

1ea Lemon Slice Candy to the rim of the glass.



# LEMON CREAM

*Inspired by Yvonne's Creative Thoughts*

---

SWEET

## INGREDIENTS

- 1½oz—Whipped Cream Vodka
- 1½oz—360 Madagascar Vanilla Vodka
- Splash—Lemon Vodka
- 1 oz—Lemoncello Liqueur
- Splash—Triple Sec
- Splash +—Heavy whipped cream
- Splash—Lemon juice
- 1—Slice of fresh Lemon

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.
- d. Rim glass with the juice from a piece of lemon wedge, then dip rim of the glass in sugar.

## GARNISH

Float a *Paper-thin* Slice of lemon on the top of the drink.





# LEMON DROP

SWEET

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## INGREDIENTS

4 oz—Lemon (Citron) Vodka

½ tsp—Dry Vermouth

1 Splash—Lemoncello Liqueur

1ea—Lemon Twist *or* 1ea Lemon Slice Candy

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Rim the glass with Lemon Juice then dip the rim of the glass in sugar.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

Add 1ea—Fresh Lemon Twist to the drink

*or*

1ea Lemon Slice Candy to the rim of the glass.



# LOO

*From the Mind of Lou Saba*

---

**DRY WITH A LIGHT HINT OF SWEET**

## **INGREDIENTS**

2 oz—Irish Whiskey  
1 oz—Sweet Vermouth  
1ea—Twist of Fresh Lemon

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## **GARNISH**

Add—1 Twist of Fresh Lemon



# MANDARIN MANGO

*From the Twisted Mind of Rick*

---

**SWEET**

## **INGREDIENTS**

- 3 oz—Absolut Mandarin Vodka Infused with Fresh Mangos
- 1 oz—Grand Marnier Liqueur
- 1 Splash—Mango Juice
- 1ea—Slice of Fresh Mango

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## **GARNISH**

Add—1 Slice of Fresh Mango

## **NOTES**

Add 1½-2 thinly sliced (¼” thick) ripe mangos with one 1.75ml bottle of Absolut Orange Vodka. Let the vodka and mango infuse for a *minimum of 3 weeks before drinking*. Although it’s not necessary, replacing the fruit each week will intensify the flavor of the vodka.



## INGREDIENTS

- 3 oz—Vodka
- 1 oz—Midori Melon Liqueur
- 1 ea—Fresh Orange Slice

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

Add—1 orange slice



## **INGREDIENTS**

- 4 oz—Tequila
- 1 oz—Grand Marnier
- 3 oz—Fresh Orange Juice
- 3 oz—Sweet & Sour
- Olive Juice to Taste
- 2 Teaspoons—Fresh Lime Juice
- 1 ea— $\frac{1}{8}$  inch Round Slice of Fresh Jalapeno

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## **GARNISH**

- 2—Green Olives
- 1— $\frac{1}{8}$  inch Round Slice of Fresh Jalapeno with Seeds



# MIKITINI

*From a “Blow-Hard” at the at the bar at the Palm/Houston*

---

**SWEET**

## **INGREDIENTS**

- 1 oz—Vodka
- 1 oz—Kahlua
- 1 oz—Bailey’s Irish Crème
- 1 oz—Amaretto
- ½ tsp—Dark Chocolate Shavings
- 2ea—Maraschino Cherries

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## **GARNISH**

- Add 2ea—Maraschino Cherries
- Float ½ tsp—Dark Chocolate Shavings



# MILKY NIPPLE

SWEET

---

## INGREDIENTS

- 2½ oz—Vanilla Vodka
- 1 oz—Baileys Irish Cream Liqueur
- 1ea—Butterscotch Liqueur
- 1ea—Splash of Milk (or Half & Half)
- 1ea—Caramel Candy Square

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## GARNISH

- Add—1 Caramel Candy Square
- Top with ground cinnamon and/or ground nutmeg



## INGREDIENTS

3 oz—Vodka

1 oz—Clear Crème de Menthe Liqueur

1ea—Fresh Mint Leaf

4-5ea—Red Hot Candies *or* 1ea Peppermint Candy Cane

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## GARNISH

Add—1 fresh mint leaf

4-5ea—Red Hot Candies *or* 1ea Peppermint Candy Cane





# MINT JULIP

*From Barnsley Gardens Resort, Atlanta*

---

**LIGHTLY SWEET**

## **INGREDIENTS**

- 1½ oz—Jack Daniels Bourbon
- ½ oz—Vanilla Vodka
- ½ oz—Grand Marnier
- ½ oz—Monin Mojito Mint Syrup
- 1ea—Fresh Mint Leaf

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## **GARNISH**

Add—1ea Fresh mint leaf



# ORANGE WEDGIE

*Created Exclusively for Rick by a Mixologist Named, "Tim"*

---

**SWEET**

## **INGREDIENTS**

- 2 oz—Orange Vodka
- 1 oz—Galliano Liqueur
- 2 Dashes—Bitters
- 2 oz—Fresh Squeezed Orange Juice
- 1ea—Fresh Lemon Wedge
- 1ea—Thinly Sliced Orange

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Rim the glass with Galliano Liqueur, then dip the rim of the glass in sugar.
- c. Add the juice of 1 lemon wedge to the glass.
- d. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- e. Strain into the chilled glass.

## **GARNISH**

Add—Float one paper-thin sliced orange round on top.



# PEANUT BUTTER & JELLY

*Inspired by My Sister, Kristen to Celebrate PB&J Day on April 3*

---

SWEET

## INGREDIENTS

2 oz—Peanut Butter Vodka

(Regular vodka can be used if you do not have Peanut Butter Vodka)

1 Splash—ButterShots Liqueur (DeKuyper or other brand)

1½ oz—Frangelico Liqueur

1 Level Tbsp—Melted Creamy Peanut Butter (15-20 sec. in the microwave)

½ tsp—Melted Jelly (10-15 sec. in the microwave)

(*Note:* if you prefer a saltier flavor on the rim, after you microwave the jelly, you can also stir in 4-5 crushed, salted peanuts into the melted jelly.)

1 pinch—Salt

1ea Strawberry Twizler or 1ea Breadstick

## PREPARATION

- Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- Melt 1 tsp of your favorite flavored jelly (grape, cherry, blackberry, etc.) in the microwave (10-15 sec.) Pour the melted jelly in a saucer and then rim the glass in the melted jelly before it thickens.
- Add melted, warm peanut butter (10-15 sec. in the microwave) to the shaker (it will thicken slightly when mixed with the ice, but that's okay.)
- Shake the Vodka, ButterShots, Frangelico and melted Peanut Butter until extremely cold (about 15-20 seconds).
- Strain Shaker into the chilled glass that you have rimmed with the melted jelly.

## GARNISH

Add—1 Pinch of salt (1 -3 shakes) to the top of the drink

Add—1 Strawberry Twizler or 1ea Breadstick to use as a stir

*Note: the peanut butter will tend to settle to the bottom of the martini glass, so you will need to stir it occasionally.*



# PINEAPPLE WHISPER

*From the Creative Minds of Rick & Yvonne*

**LIGHTLY SWEET**



## INGREDIENTS

- 1½ oz—Pepper Vodka
- 1 oz—Cucumber Vodka
- 2 oz—Pineapple Juice
- 1—Splash of Simple Syrup
- ½oz—Fresh Lemon Juice
- 1—Pinch of Course Salt (Kosher or Sea Salt)
- 3-4—Drops of Tabasco Sauce
- 5—Leaves of Fresh Cilantro

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Muddle (that means smash it and mush it all up) 4 leaves of Fresh Cilantro, then add it to the shaker with the ice.
- c. Add the Pepper Vodka, Cucumber Vodka, Pineapple Juice, Simple Syrup, Lemon Juice, Salt and Tabasco Sauce to the shaker with the muddled Cilantro
- d. Shake until extremely cold (about 15-20 seconds).
- e. Strain Shaker into the chilled glass.

## GARNISH

Add—1 leaf of Fresh Cilantro to the top

## NOTES

No notes... just drink it and enjoy.

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# PUMPKIN PIE

*From the Internet*

**SWEET**

---

## **INGREDIENTS**

½ oz—Sylk Cream Liqueur

2 oz—Madagascar 360 Vanilla Vodka

½ oz—Pumpkin Liqueur (or Pumpkin Spice Syrup)

1 tsp—Whipped Cream

1ea—Cinnamon Stick

1ea—Shake of Ground Cinnamon *or* Pumpkin Spice

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the Sylk Cream Liqueur and Vodka well. Then add the Pumpkin Liqueur (or syrup) and shake again until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## **GARNISH**

Add—1ea Cinnamon Stick and 1ea teaspoon of whipped cream on top. Sprinkle small amount of ground cinnamon (or pumpkin spice).



# RASPBERRY MELON CREAM

---

SWEET

## INGREDIENTS

- 4 oz—Vodka
- 1 oz—Midori Melon Liqueur
- 1 oz—Chambord
- 1 oz—Melted Vanilla Ice Cream
- 4ea—Fresh Raspberries

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the vodka until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.
- d. Add—4ea Fresh Raspberries
- e. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the Midori Melon Liqueur until extremely cold (about 15-20 seconds).
- f. Place an empty spoon against the inside of the glass and *gently* pour the Midori Melon Liqueur onto the spoon and let it drizzle down the inside of the glass.
- g. Shake the Chambord with the melted vanilla ice cream over ice.
- h. Place a clean empty spoon against the inside of the glass and *gently* pour the Chambord and melted vanilla ice cream onto the spoon and let it drizzle down the inside of the glass.

If you poured the Midori Melon Liqueur and the Chambord mixed with the Ice Cream onto the spoons and down the inside of the glass carefully, you should have three separate layers of color—Clear on the bottom, Green in the middle and Pink on top.



# SALTY CARAMEL PRALINE

A.K.A. “Kimberly’s Holiday Scandal”

---

**SWEET**



## INGREDIENTS

- 2 oz—Vodka
- 1 Splash—Pecan Liquor
- 1 oz—Stroopwafel Liquor
- 1½ oz—Eggnog
- ⅛ tsp Ground Nutmeg (added in the shaker—± to taste)

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Dip the rim of the glass in Stroopwafel Liquor and then rim the glass in the following mixture:
  - 1 part salt (regular grind table salt, and not too much or it will be too salty)
  - 2 parts granulated sugar
  - 1 part ground cinnamon (not too much or it will be bitter)
  - 1 part ground nutmeg
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the liquid ingredients and the  $\frac{1}{8}$  tsp nutmeg until extremely cold (about 15-20 seconds).
- d. Strain into the chilled, rimmed glass.

## GARNISH

- Float Ground Nutmeg on top
- 1ea—Salty Chocolate Caramel Candy (1” cube)



# SKYY DIVER

*From Cruise Room, Oxford Hotel, Denver*

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SWEET

## INGREDIENTS

3 oz—Skyy Vodka *or* Grey Goose Vodka

1 Splash—Peppermint Schnapps

1ea—Peppermint Candy Cane *or* 5-6ea Red Hot Candies

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

1ea—Peppermint Candy Cane *or* 5-6ea Red Hot Candies





# SMOKEY

*From Cruise Room, Oxford Hotel, Denver*

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**VERY DRY**

## **INGREDIENTS**

3 oz—Junipero Gin  
½ oz—Dry Vermouth  
2 TBL—Single Malt Scotch  
2ea—Fresh Lemon Twists

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## **GARNISH**

Add—2ea Fresh Lemon Twists



# SPICY PEPPER

VERY SPICY AND DRY

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## INGREDIENTS

3 oz—Pepper Vodka

½ oz—Dry Vermouth

2-3ea—Fresh or Pickled Jalapeño Slices

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## GARNISH

Add—2-3ea Fresh or Pickled Jalapeño Slices



# STABILIZER

*From the Villa Christina, Atlanta*

**LIGHTLY SWEET**

## INGREDIENTS

3 oz—Junipero Gin *or* Grey Goose Vodka  
1 Splash—Galliano  
1 Splash—Frangelico  
1ea—Fresh Orange Twist

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

## GARNISH

Add—1ea Orange Twist



# SWEET RADISH

*From the Purple Martini, Denver*

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**LIGHTLY SWEET**

## **INGREDIENTS**

3 oz—Junipero Gin  
1 Splash—Drambuie Liqueur  
1ea—Cocktail Onion

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## **GARNISH**

Add—1ea Cocktail Onion



### INGREDIENTS

- 3 oz—Antigua Cruz Gold Tequila
- 1 oz—Cointreau Liqueur
- 1 Splash—Fresh Lime Juice
- 1-2ea—Jalapeño Stuffed Olives

### PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain into the chilled glass.

### GARNISH

Add—1or 2ea Jalapeño-Stuffed Olives



# TROPICAL PEACH

*From Barnsley Gardens Resort, Atlanta*

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**LIGHTLY SWEET**

## **INGREDIENTS**

2 oz—Malibu Rum or Vanilla Vodka

½ oz—Peach Schnapps

Splash of Ginger Ale

1ea—Fresh Peach Slice

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the Rum (or Vodka) and the Peach Schnapps until extremely cold (about 15-20 seconds).
- c. Stir in the Ginger Ale
- d. Strain Shaker into the chilled glass.

## **GARNISH**

Add—1ea Peach Slice



# VAMPIRE

LIGHTLY SWEET

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## INGREDIENTS

- 1½ oz—Vodka
- ½ oz—Chambord
- ½ oz—Cranberry Juice
- 2-3ea—Fresh Raspberries

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## GARNISH

Add—2-3ea Fresh Raspberries



# VAMPIRE CREAM

LIGHTLY SWEET

## INGREDIENTS

- 1½ oz—Vodka
- ½ oz—Chambord
- ½ oz—Cranberry Juice
- 2 oz—Half & Half
- 2-3ea—Fresh Raspberries

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## GARNISH

Add—2-3ea Fresh Raspberries





# VELVET TOMATO

*Inspired by Kelly Liken—Restaurant Owner/Vail, CO*

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**LIGHTLY SPICY AND DRY**

## INGREDIENTS

2 oz—Pepper Vodka

1½ oz—Premium Vodka

1½ oz—Tomato Consommé (See Advanced Preparation)

## ADVANCED PREPARATION (TOMATO CONSOMMÉ)

### INGREDIENTS FOR TOMATO CONSOMMÉ

2 lbs—*Very* Ripe Tomatoes (so ripe, you'd almost throw them out)

*or* 42oz—Canned Diced Tomatoes (1<sup>ea</sup> 28<sup>oz</sup> & 1<sup>ea</sup> 14<sup>oz</sup> can)

1 ea—Fresh Green Jalapeño (with seeds)

1ea—Garlic Clove

1½T—Kosher Salt

- a. Roughly chop tomatoes, garlic & jalapeño. Place in a bowl and mix in with 1½T kosher salt. Let marinate for 30-90 minutes.
- b. Place tomato mixture & juice from bowl in food processor and pulse a few times until roughly chopped.
- c. Line a strainer with cheesecloth (or a cloth napkin you don't ever want to use as a napkin again) and pour tomato mixture into it. Let drip into a container (the consommé does not need to be refrigerated immediately, but should be after about 2 hours)

*Note:* The tomato consommé (liquid) can be frozen.

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Shake Pepper Vodka, Premium Vodka and Tomato Consommé until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## GARNISH

Add—1ea Cherry tomato

1" Square piece of avocado

1ea Jalapeño-stuffed olive

Float ground pepper on the top (with pepper mill)

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# WATERMELON

*From the Ritz Carlton Hotel, New York*

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**LIGHTLY SWEET**

## **INGREDIENTS**

2½ oz—Junipero Gin

¼ oz—Marie Brizard Watermelon Liqueur

Juice of 1 Wedge of Lime

1ea—Fresh Lemon Twist

## **PREPARATION**

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- c. Strain Shaker into the chilled glass.

## **GARNISH**

Add—1ea Lemon Twist



# WATERMELON FANTASY

*From the Creative Minds of Rick & Yvonne*

**LIGHTLY SWEET**



## INGREDIENTS

2½ oz—Pepper Vodka

(Absolute Peppar works)

1 Splash—Watermelon Pucker Schnapps

1oz—Fresh Lemon Juice

¾ oz—Simple Syrup

1—Pinch of Course Salt (Kosher or Sea Salt)

3-4ea—1” Squares of Fresh Watermelon

4ea—Fresh Mint Sprigs (3 muddled and 1 leaf twisted with your finger as a garnish)

**Note:** this drink depends on the flavor of ripe watermelon. If the fresh watermelon is not very flavorful, substitute 1oz of Watermelon Liqueur instead of fresh watermelon.

## PREPARATION

- a. Muddle the watermelon and 3 mint sprigs (that means smash the hell out of them together) in the bottom of the shaker (or some other container)
- b. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the Pepper Vodka, Watermelon Pucker Schnapps, Fresh Lemon Juice, Simple Syrup, Salt and the muddled Watermelon/Mint until extremely cold (about 15-20 seconds).
- d. Strain Shaker into the chilled glass.

## GARNISH

Add—1ea Fresh, Mushed Up Mint Sprig (mash it up with your finger to release the oil and scent of the mint and then lay it on the top of the finished drink, so you can smell the mint when you drink it!)

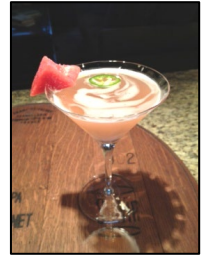
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# WATERMELON WHOA

*Inspired by Too Many Melon Martinis*

**LIGHTLY SWEET AND A BIT SPICY**



## INGREDIENTS

2 oz—Hendricks Gin

(a different gin will change the flavor)

1+ Splash—Marie Brizard Watermelon Liqueur

1 oz—Dekuyper Watermelon Pucker Schnapps

1 Splash—Sweet & Sour

Juice from  $\frac{1}{4}$  wedge of fresh lemon

2ea— $\frac{1}{8}$ " thick round slice of fresh jalapeño with seeds (use one slice in the shaker and one slice as a garnish)

## PREPARATION

- Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- Put 1ea,  $\frac{1}{8}$ " thick round slice of jalapeño in the shaker
- Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the above ingredients until extremely cold (about 15-20 seconds).
- Strain into the chilled glass.

## GARNISH

Float 1ea, round slice of fresh jalapeño on top

(Photo is shown with a wedge of fresh watermelon and a slice of fresh jalapeño)

## NOTE:

This drink will get spicier as it sits. Drink up!



# WHITE GHOST

*Inspired by My Need for Something Sweet*

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SWEET

## INGREDIENTS

- 2 oz—Whipped Cream Vodka  
(Vanilla Vodka can be used instead)
- 1 oz—Cointreau or Grand Marnier Liqueur
- 1 oz—White Crème de Cacao Liqueur
- 2 oz—Melted Vanilla Ice Cream
- ¼ tsp—Fresh Orange Zest
- ½ tsp—Dark Chocolate Shavings

*Note: If you prefer more chocolate flavor, use Godiva White Chocolate Liqueur instead of White Crème de Cacao.*

## PREPARATION

- a. Freeze martini glass or fill the glass with ice and water and let the glass chill while preparing the martini.
- b. Melt the ice cream in the microwave (10-15 seconds)
- c. Fill shaker  $\frac{2}{3}$  full with ice cubes and shake the Vodka, Cointreau (or Grand Marnier), Crème de Cacao and Ice Cream until extremely cold (about 15-20 seconds).
- d. Strain into the chilled glass.

## GARNISH

Float the Orange Zest and Chocolate Shavings on the top

## NOTE:

I call this drink a “White Ghost” because the effect of it will sneak up on you! It did with me! Drink carefully!

## THE AUTHOR

THIS PHOTOGRAPH OF RICK WAS TAKEN ON THE DAY HE DECIDED TO QUIT MIXING CHOCOLATE IN HIS MILK AND TRY HIS HAND AT MIXING MARTINIS.

ALTHOUGH RICK APPEARS VERY YOUNG HERE, HE WAS ACTUALLY MUCH OLDER THAN THIS PHOTO MIGHT SUGGEST.



I hope you enjoy these martinis as much as I enjoyed putting these pages together.

A blue cursive signature.