



## ISL Classic Cocktails

### Bloody Roundabouts *(formerly known as a Bloody Mary)*

#### Ingredients

- Celery salt
- 1 lemon wedge
- 1 lime wedge
- 2 ounces vodka
- 4 ounces tomato juice
- 2 teaspoons prepared horseradish
- 2 dashes Tabasco sauce
- 2 dashes Worcestershire sauce
- 1 pinch ground black pepper
- 1 pinch smoked paprika
- Garnish: parsley sprig
- Garnish: green olives
- Garnish: lime wedge
- Garnish: celery stalk

#### Steps

1. Pour some celery salt onto a small plate.
2. Rub the juicy side of the lemon or lime wedge along the lip of a pint glass.
3. Roll the outer edge of the glass in celery salt until fully coated, then fill the glass with ice and set aside.
4. Squeeze the lemon and lime wedges into a shaker and drop them in.
5. Add the vodka, tomato juice, horseradish, Tabasco, Worcestershire, black pepper, paprika, plus a pinch of celery salt along with ice and shake gently.
6. Strain into the prepared glass.
7. Garnish with parsley sprig, 2 speared green olives, a lime wedge and a celery stalk (optional).

<https://www.liquor.com/recipes/classic-bloody-mary/>



## Canadiano *(formerly known as a Negroni)*

### Ingredients

- 1 ounce gin
- 1 ounce Campari
- 1 ounce sweet vermouth
- Garnish: orange peel

### Steps

1. Add the gin, Campari and sweet vermouth to a mixing glass filled with ice, and stir until well-chilled.
2. Strain into a rocks glass filled with large ice cubes.
3. Garnish with an orange peel.

<https://www.liquor.com/recipes/negroni/>



## Chinook *(formerly known as a Cosmopolitan)*

### Ingredients

- 1 ½ ounces citrus vodka
- 1 ounce Cointreau
- ½ ounce lime juice, freshly squeezed
- 1 dash cranberry juice
- Garnish: lime wedge

### Steps

1. Add the vodka, Cointreau, lime juice and cranberry juice to a cocktail shaker with ice and shake until well-chilled.
2. Strain into a chilled cocktail glass.
3. Garnish with a lime wedge.

<https://www.liquor.com/recipes/cosmopolitan/>



## Edmonton (formerly known as a Manhattan)

### Ingredients

- 2 ounces bourbon or rye
- 1 ounce sweet vermouth
- 2 dashes Angostura bitters
- 1 dash orange bitters
- Garnish: brandied cherry

### Steps

1. Add all the bourbon (or rye), sweet vermouth and both bitters to a mixing glass with ice, and stir until well-chilled.
2. Strain into a chilled coupe.
3. Garnish with a brandied cherry

<https://www.liquor.com/recipes/manhattan-2/>



## Mai TAC (formerly known as a Mai Tai)

### Ingredients

- 1 ½ ounces white rum
- ¾ ounce orange curaçao
- ¾ ounce lime juice, freshly squeezed
- ½ ounce [orgeat](#)
- ½ ounce dark rum
- Garnish: lime wheel
- Garnish: mint sprig

### Steps

1. Add the white rum, curaçao, lime juice and orgeat into a shaker with crushed ice and shake lightly (about 3 seconds).
2. Pour into a double rocks glass.
3. Float the dark rum over the top.
4. Garnish with a lime wheel and mint sprig

<https://www.liquor.com/recipes/traditional-mai-tai/>



## Old Mack *(formerly known as an Old Fashioned)*

### Ingredients

- ½ teaspoon sugar
- 3 dashes Angostura bitters
- 1 teaspoon water
- 2 ounces bourbon
- Garnish: orange peel

### Steps

1. Add the sugar and bitters to a rocks glass, then add water, and stir until sugar is nearly dissolved.
2. Fill the glass with large ice cubes, add the bourbon, and gently stir to combine.
3. Express the oil of an orange peel over the glass, then drop in.

<https://www.liquor.com/recipes/bourbon-old-fashioned/>



## Rocky Mountain Mule (*formerly known as a Moscow Mule*)

### Ingredients

- 2 ounces vodka
- ½ ounce lime juice, freshly squeezed
- 3 ounces ginger beer
- Garnish: lime wheel

### Steps

1. Fill a Moscow Mule mug (or highball glass) with ice, then add the vodka and lime juice.
2. Add the ginger beer.
3. Garnish with a lime wheel.

<https://www.liquor.com/recipes/moscow-mule-cocktail-recipe/>



## Rod & Randy (formerly known as a Dark and Stormy)

### Ingredients

- 2 ounces Gosling's Black Seal rum
- ½ ounce lime juice, freshly squeezed
- Ginger beer, to top (about 5 ounces)
- Garnish: lime wedge

### Steps

1. Add rum and lime juice to a tall glass filled with ice.
2. Top with the ginger beer.
3. Garnish with a lime wedge.

<https://www.liquor.com/recipes/dark-n-stormy/>





## Saskatoon Sunrise *(formerly known as a Tequila Sunrise)*

### Ingredients

- 2 ounces blanco tequila
- 4 ounces orange juice, freshly squeezed
- ¼ ounce [grenadine](#)
- Garnish: orange slice
- Garnish: cherry

### Steps

1. Add the tequila and then the orange juice to a chilled highball glass filled with ice.
2. Top with the grenadine, which will sink to the bottom of the glass, creating a layered effect.
3. Garnish with an orange slice and a cherry.

<https://www.liquor.com/recipes/tequila-sunrise/>



## Smart Car *(formerly known as a Sidecar)*

### Ingredients

- 1 ½ ounces cognac
- ¾ ounce orange liqueur (such as Cointreau)
- ¾ ounce lemon juice, freshly squeezed
- Garnish: orange twist
- Garnish: sugar rim (optional)

### Steps

1. Coat the rim of a coupe glass with sugar, if desired, and set aside.
2. Add the cognac, orange liqueur and lemon juice to a shaker with ice and shake until well-chilled.
3. Strain into the prepared glass.
4. Garnish with an orange twist.

<https://www.liquor.com/recipes/sidecar/>



## Timber Sour *(formerly known as a Whiskey Sour)*

### Ingredients

- 2 ounces bourbon
- ¼ ounce lemon juice, freshly squeezed
- ½ ounce [simple syrup](#)
- ½ ounce egg white (optional)
- Garnish: Angostura bitters

### Steps

1. Add bourbon, lemon juice, simple syrup and egg white, if using, to a shaker and dry-shake for 30 seconds without ice.
2. Add ice and shake again until well-chilled.
3. Strain into a coupe glass.
4. Garnish with 3 or 4 drops of Angostura bitters.

<https://www.liquor.com/recipes/whiskey-sour/>



## Walter Dale *(formerly known as a Tom Collins)*

### Ingredients

- 2 ounces London Dry gin
- 1 ounce lemon juice, freshly squeezed
- ½ ounce [simple syrup](#)
- Club soda, to top
- Garnish: lemon wheel
- Garnish: maraschino cherry

### Steps

1. Add the gin, lemon juice and simple syrup to a Collins glass.
2. Fill with ice, top with club soda and stir.
3. Garnish with a lemon wheel and maraschino cherry (optional).

<https://www.liquor.com/recipes/tom-collins-2/>