

Cocktail Concepts: Base Spirit + Sweetener + Aromatic Component



Based on: <https://www.hawaiibevguide.com/a-guide-to-cocktail-construction>

*Go to QR Code for Ingredient Tables and Additional References

Martini

Variation concepts

- Fortified Wine \approx Wine + Sugar + Base Spirit
- Vermouth \approx Wine + Sugar + Base Spirit + Bitters

Core Concept: Base Spirit + Amaro + Vermouth		
Classic Examples: Martini, Manhattan, Adonis		Typical Glassware: Coupe or Rocks Glass
Base Spirit	Aromatized Wine/Fortified Wine (Aromatic Component)	Concept Notes

Negroni: Base Spirit + Amaro + Vermouth			
Classic negroni variations: Boulevardier, White Negroni, Old Pal			Glassware: Coupe or Rocks Glass
Base Spirit	Amaro	Vermouth	Concept Notes

Duo* (Name from Joy of Mixology)

Variation Concept: Make it light and refreshing by using fresh fruit and sugar

Duo: Base Spirit + Liqueur		
Classic Examples: Godfather, Rusty Nail, Stinger, Black Russian, Alaska, Singer revolver, Kir, Kir Royal		
Typical Glassware: Coupe		
Base Spirit	Liqueur (Aromatic Component)	Concept Notes

Sangaree: Wine + Sugar + Grated Nutmeg			
Classic Example: Port Wine Sangaree		Glassware: Wine Glass	
Base Spirit	Amaro	Vermouth	Concept Notes

Old Fashioned

Variation concepts: Most variations revolve around the base spirit and the type of bitters.

Old Fashioned: Base Spirit + Sugar + Bitters			
Classic Examples: Old Fashioned, Sazerac		Typical Glassware: Coupe, Rocks glass	
Base Spirit	Sugar	Bitters	Concept Notes

Champagne Cocktail: Sparkling Wine (and/or Spirit or fortified wine) + Sugar (and/or fruit) + Bitters			
Classic Examples: Champagne Cocktail, Billini		Typical Glassware: Champagne Flute	
Sparkling Wine	Sugar	Bitters	Concept Notes

Julep

Variation concepts

- Fresh Herbs
- Sugar can be substituted with a syrup or fruit for added complexity. The Smash cocktail, for example.

<i>Julep: Base Spirit + Sugar + Fresh Herb (Aromatic Component)</i>			
Classic Examples: Mint Julep Typical Glassware: Rocks Glass			
<i>Base Spirit</i>	<i>Sugar</i>	<i>Fresh Herb (Aromatic Component)</i>	<i>Concept Notes</i>

<i>Smash: Base Spirit + Sugar + Fresh Herb (typically mint) + Fruit</i>			
Classic Examples: Whiskey Smash Typical Glassware: Rocks Glass			
<i>Base Spirit</i>	<i>Sugar</i>	<i>Fresh Herb (Aromatic Component)</i>	<i>Concept Notes</i>

<i>Mulled Wine: Wine (warmed) + Sugar + Herbs and Spices (typically mint)</i>			
Classic Examples: Mulled Wine Typical Glassware: Rocks Glass			
<i>Wine (warmed)</i>	<i>Sugar</i>	<i>Herbs and Spices</i>	<i>Concept Notes</i>

Highball

Variations

Soda water is often replaced with other carbonated beverages.

Highball: Base Spirit + Soda Water Classic Examples: Gin and Tonic, Americano, Mimosa, Presbyterian, Spritz (Aperol) Typical Glassware: Collins Glass		
Base Spirit	Soda Water	Concept Notes

Spritzer: White Wine + Carbonated Beverage Classic Examples: Wine Spritzer Typical Glassware: Collins Glass		
White Wine	Carbonated Beverage	Concept Notes

Shandy: Beer + Ginger Ale or Ginger Beer Classic Examples: Shandy Typical Glassware: Collins Glass		
Beer	Ginger Ale or Ginger Beer	Concept Notes

Ricky: Base Spirit (Typically Gin or Bourbon) + Citrus (typically Lemon or Lime) + Soda *Not a sour because typically no sugar is added Classic Examples: Gin Ricky Typical Glassware: Collins Glass		
Beer	Ginger Ale or Ginger Beer	Concept Notes

Collins

Variations: For high volume bars, Lemon Lime Soda = Sugar + Soda. Fresh citrus for acidity is crucial.

Collins: Base Spirit + Sour Mix (Citrus + Sugar + <i>No Foaming Agent</i>) + Soda Water Classic Examples: Tom Collins Typical Glassware: Collins Glass/Highball				
Base Spirit	Citrus	Sugar	Soda Water	Concept Notes

Buck: Base Spirit + Citrus (typically lemon or lime) + Ginger Beer or Ginger Ale Classic Examples: Gin Buck, Moscow Mule, Whiskey Buck, Dark and Stormy Typical Glassware: Collins Glass/Highball			
Base Spirit	Citrus	Ginger Beer or Ginger Ale	Concept Notes

Mojito: Base Spirit + Sour Mix (Citrus + Sugar + <i>No Foaming Agent</i>) + Herb + Soda Water Classic Examples: Mojito Typical Glassware: Collins Glass/Highball				
Base Spirit	Citrus	Sugar	Soda Water	Concept Notes

Fizz: Base Spirit + Sour Mix (Citrus + Sugar + <i>Foaming Agent</i>) + Carbonated Mixer Classic Examples: Ramos Gin Fizz, Silver Fizz (+ egg white and cream), Golden Fizz (+egg yolk) Typical Glassware: Collins Glass/Highball					
Base Spirit	Citrus	Sugar	Foaming Agent	Carbonated Mixer	Concept Notes

Cooler: Wine + Fruit Juice + Soda + Sugar Classic Examples: Colonial Cooler Typical Glassware: Collins Glass/Highball or Rocks Glass			
Base Spirit	Citrus	Ginger Beer or Ginger Ale	Concept Notes

Sours

Variations

Foaming Agents, traditionally egg white, enhances mouth-feel via a frothy texture. Alternatives: Gelatin, agar (vegan)

Sour: Base Spirit + Sour Mix (Citrus + Sweetener + Foaming Agent) Classic Examples: Daiquiri, Gimlet Typical Glassware: Rocks glass, Highball		
<i>Base Spirit</i>	<i>Sour Mix (Citrus + Sweetener + Foaming Agent)</i>	<i>Concept Notes</i>

Cobbler: Base Spirit + Sugar + Fruit (not citrus) + Crushed Ice Classic Examples: Bramble Typical Glassware: Collins or Cobbler glass			
<i>Base Spirit</i>	<i>Sugar</i>	<i>Fruit</i>	<i>Concept Notes</i>

Fix: Base Spirit + Citrus (typically lemon juice) + Other Sweet Fruit + Sugar Classic Examples: Gin Fix Typical Glassware: Wine Glass				
<i>Base Spirit</i>	<i>Citrus</i>	<i>Other Sweet Fruit</i>	<i>Sugar</i>	<i>Concept Notes</i>

Colada: Base Spirit + Acidic Fruit Juice (typically pineapple) + Creme de Coconut Classic Examples: Chi Chi, Lava Flow Typical Glassware: Hurricane Glass			
<i>Base Spirit</i>	<i>Acidic Fruit Juice</i>	<i>Creme de Coconut</i>	<i>Concept Notes</i>

Swizzle: Base Spirit (typically rum) + Citrus (typically lime) + Bitters

Classic Examples: Rum Swizzle. **Typical Glassware:** Collins

Base Spirit	Citrus	Bitters	Concept Notes

Shrub: Base Spirit (typically rum) + Shrub (Vinegar + Sugar + Fruit)

Classic Examples: Rum Shrub. **Typical Glassware:** Rocks, Collins

Base Spirit	Vinegar	Sugar	Fruit	Concept Notes

International Sour (name from Joy of Mixology)

International Sour

Base Spirit + Sour Mix (Citrus + Sweetener + Foaming Agent) + Liqueur (or non-citrus fruit)

Classic Examples: Sidecar Typical Glassware: Collins

<i>Base Spirit</i>	<i>"Sour Mix"</i>	<i>Liqueur</i>	<i>Concept Notes</i>

Crusta: Base Spirit + Sour Mix: Citrus (typically lemon) + Sweetener + Foaming Agent) + Bitters

Classic Examples: Brandy Crusta

Typical Glassware: Coupe or Flute Glass with a Sugar Crusted Rim + Long Lemon Peel Garnish

<i>Base Spirit</i>	<i>"Sour Mix"</i>	<i>Liqueur</i>	<i>Concept Notes</i>

Daisy: Base Spirit + Citrus (typically lemon or lime) + Orange liqueur

Classic Examples: Daisy Cocktail Typical Glassware: Collins

<i>Base Spirit</i>	<i>Citrus</i>	<i>Orange Liqueur</i>	<i>Concept Notes</i>

Cup: Base Spirit + Vermouth + Liqueur + Bitters + Soda + Fruits and herbs as garnish

Classic Examples: Fruit Cup Cocktail, Pimms Cup (a pre-made version)

Typical Glassware: Collins or Rocks glass

<i>Base Spirit</i>	<i>Vermouth</i>	<i>Liqueur</i>	<i>Bitters</i>	<i>Soda</i>	<i>Concept Notes</i>

Sangria: Wine + Spirit + Fruit (for acid) + Sweetener

Classic Examples: Sangria Typical Glassware: Collins

<i>Base Spirit</i>	<i>Citrus</i>	<i>Orange Liqueur</i>	<i>Concept Notes</i>

Punch

Variations: *Citrus and spice combinations* in syrups like orgeat and falernum are common.

Punch: Base Spirit + Sour Mix (Citrus + Sweetener + Foaming Agent) + Spice			
Classic Examples: Brandy Punch Typical Glassware: Rocks or Highball			
Base Spirit	"Sour Mix"	Spice	Concept Notes

Tiki Drinks:				
Base Spirit (typically rum) + Fruit Juice (tropical and/or citrus) + Liqueur or Spiced Syrup + Bitters				
Classic Examples: Zombie Typical Glassware: Hurricane glass				
Base Spirit	Fruit Juice	Liqueur or Spiced Syrup	Bitters	Concept Notes

Grog: Base Spirit (typically rum) + Sour Mix (Citrus + Sweetener + No Foaming Agent) + Spice + Water			
Classic Examples: Grog Cocktail Typical Glassware: Rocks			
Base Spirit	"Sour Mix"	Spice	Concept Notes

Flip

Variations

- Whole Egg can be replaced with cream
- The spirit with aromatic spice notes does not have to contain spices, as aged spirits drive vanillin (also in vanilla) and eugenol (also in cloves)

Flip: Aged Base Spirit + Creamy ingredient (whole egg and/or cream) + Sugar			
Classic Examples: Flip, Eggnog		Typical Glassware: Rocks	
Aged Base Spirit	Creamy ingredient(s)	Sugar	Concept Notes

Bloodies

Variations

- Tomato Juice = Tomato Puree + Water + Salt + Other ingredients.

Bloodies:				
Base Spirit + Tomato Juice + Other Ingredients + Savory Aromatic Sauce (Worcestershire is typical)				
Classic Examples: Bloody Mary (vodka), Bloody Maria (Tequila)		Typical Glassware: Collins		
Base Spirit	Tomato Juice	Other Ingredients	Savory Aromatic "Sauce"	Concept Notes