

# Classic Cocktails

Everything old is new again with these potent potables

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## POURED TO PERFECTION

Kelly Hollowich, Cliffside Park, has been a bartender at Chakra since the restaurant opened three years ago.

*"At Chakra, we enjoy creating our own interpretations of well known cocktails.*

*Even so, it was great fun to mix the classics as they were originally intended."*

KELLY HOLLOWICH,  
BARTENDER, CHAKRA



## THE MARTINI

Experts say that a true martini is always made with gin, not vodka, and always includes vermouth. It is believed that James Bond's fondness for the vodka martini, shaken not stirred, came from Smirnoff's purchase of product placement rights in the films.

- 2 1/2 ounces gin
- 1/2 ounce dry vermouth
- 1 dash orange bitters (optional)
- Olives or lemon peel

Stir ingredients with ice. Strain into a cocktail glass. Garnish with either a lemon zest or a green olive. If cocktail onions are substituted as garnish, the cocktail becomes a Gibson.

SOURCES: DRINKBOY.COM AND COCKTAIL.COM



## THE OLD-FASHIONED

The Old-Fashioned was the collaborative concoction of a bartender and an on-site bourbon distiller at the Pendennis Club, a gentleman's club in Louisville, Ky., in the 1880s. A "theatrical" drink that is carefully crafted in stages, the cocktail is believed to be named after the Old 1776 Kentucky bourbon that was "fashioned" as its primary ingredient.

- 2 ounces bourbon
- 3 dashes Angostura bitters
- 1 cube sugar
- 2 orange slices
- 2 Maraschino cherries
- Water or soda

Mull carefully, in the bottom of an old-fashioned glass, the sugar, Angostura, one orange slice, one cherry, and a splash of soda. Remove the orange rind and add Bourbon, ice, and soda or water. Garnish with a fresh orange slice and a cherry.

SOURCES: FOODNETWORK.COM, KINGCOCKTAIL.COM



## THE ROB ROY

Believed to have been born at the Waldorf-Astoria's Bull and Bear, the Rob Roy debuted sometime between 1895 and 1910. The cocktail was created after the 1894 Broadway opening of "Rob Roy," an operetta celebrating Scottish hero Robert Roy MacGregor. The Bronx Cocktail and the Bobbie Burns were also created at the famous Waldorf bar.

- 2 1/2 ounces scotch
- 1/4 ounce Italian sweet vermouth
- 1 dash Angostura bitters
- 1 lemon peel

Pour all ingredients over ice in a mixing glass and stir as you would a Martini. Strain into a chilled cocktail glass and garnish with a lemon peel.

SOURCE: KINGCOCKTAIL.COM



## SINGAPORE SLING

Originally intended as a woman's drink, the Singapore Sling was created in 1915 at Raffles Hotel, Singapore, by bartender, Ngiam Tong Boon. The recipe, which an inquiring visitor hastily jotted on a bar-chit in 1936, is locked away in the hotel's museum.

- 1 1/2 ounces gin
- 1/2 ounce Cherry Heering (liqueur)
- 1/4 ounce Cointreau
- 1/4 ounce Benedictine
- 2 ounces pineapple juice
- 1 dash Angostura bitters
- 1/2 ounce fresh lime juice
- 1 Maraschino cherry
- 1 wedge of pineapple

Shake with ice. Strain into an ice-filled collins glass. Garnish with cherry and slice of pineapple.

SOURCE: DRINKBOY.COM



## THE MANHATTAN

The classic, classic cocktail. Invented in the 1870s at New York's Manhattan Club, the Manhattan is one of the few cocktails that uses rye as a core ingredient, a testament to its pre-prohibition genesis. Contemporary Manhattans are often made with bourbon, but still maintain the sweet vermouth and dash of bitters as essential elements. And, while the Maraschino cherry has garnished this drink since the early 1900s, a spirit-soaked cherry is believed to be the original garnish.

- 2 ounces rye or bourbon whiskey
- 1/2 ounce sweet vermouth
- 1 dash Angostura bitters
- 1 Maraschino cherry

Stir with ice. Strain into a cocktail glass. Garnish with cherry.

SOURCE: DRINKBOY.COM

*"Classic cocktails are reminiscent of a more elegant era. The return of their popularity signals a return to those times."*

CARLOS MONTAYA, BAR CHEF, CHAKRA

