

## **ABSINTHE MINDED MARTINI**

Combine and stir well with ice, strain into a prechilled martini glass, garnish with an onion stuffed olive.

3 oz. Gin (or Vodka)

1/2 oz. Absinthe

1/2 oz. Grand Marnier

Noilly Prat Dry Vermouth

Orange Peel

## **GREEN SPRITE**

Combine with ice in a cocktail shaker, shake vigorously. Strain into a shot glass.

1 oz. Absinthe

1 oz. Sprite

## **ABSINTHE WITHOUT LEAVE**

Layer ingredients carefully into a shot glass. First, absinthe, followed by Sambuca and the Bailey's. Done properly this layers green, black and cream for a great presentation.

1/2 oz. Absinthe

1/2 oz. Bailey's Irish Cream

1/2 oz. Black Sambuca

## **DEAD MAN WALKING**

Pour equal amounts into a shot glass and enjoy.

1/2 oz. Absinthe

1/2 oz. Goldenschlager Cinnamon Schnapps

## **WITH BANDAGED EAR**

Add ingredients with ice in a shaker, combine vigorously. Strain into a prechilled martini glass, garnish with a banana.

1 oz. Absinthe

1/2 oz. Creme de Banana

1/4 oz. Coconut Syrup

1/2 oz. Cream

## DEATH IN THE AFTERNOON

The Ideal Bartender, 1917

Pour absinthe into a champagne flute and add iced Champagne until it attains the proper the opalescence.

1 oz Absinthe

Champagne

## GREEN FAIRY

Combine equal amounts into a shaker with ice, combine vigorously, and strain into a shot glass.

&nbsp;1/3 oz. Absinthe

&nbsp;1/3 oz. Midori Melon Liqueur

&nbsp;1/3 oz. Peach Schnapps

## BITTER MONK

Add ingredients to a shaker glass, combine vigorously and strain into a cocktail glass.

1 oz. Absinthe

1 oz. Water

3 dashes Benedictine

2 dashes Fee Brothers Bitters

## PICK-ME-UP

As printed in The Old Waldorf-Astoria Bar Book

Add to iced tumbler, shake and strain into a cocktail glass:

Two dashes Acid or Lemon Phosphate

One-half Italian Vermouth

One-half Absinthe

## **THE BALTIMORE**

From Mixed Drinks and How To Make Them, The Bishop and Babcock Co., 1900.

Fill large cocktail glass to the brim with shaved ice, fill with above, dash cherry cordial on top and serve.

LARGE BAR GLASS.

One pony absinthe

Two ponies water

Four dashes gum\*

\* Syrop Gomme, or simple syrup.

## **ABSINTHE FRAPPÉ**

From The Savoy Cocktail Book, 1930

Shake up long enough until the outside of the shaker is thoroughly covered with ice. Strain into a small tumbler.

2/3 Absinthe

1/6 Syrup of Anisette

Double quantity of water

## **BALLANTINE**

As printed in The Old Waldorf-Astoria Bar Book

Stir in iced mixing glass and strain into chilled cocktail glass.

Two dashes Orange Bitters

One-half jigger of French Vermouth

One-half jigger of Plymouth Gin

One dash Absinthe

## **APPARENT COCKTAIL**

From The Savoy Cocktail Book, 1930

Shake well and strain into cocktail glass.

1/2 Dry Gin

1/2 Dubonnet

1 Dash Absinthe

## **OPAL**

As printed in The Old Waldorf-Astoria Bar Book

Add to iced tumbler, shake and strain into a cocktail glass:

Dash of Orange Bitters

One-half Plymouth Gin

One-half French Vermouth

Stir; one dash of Absinthe on top

## **PANSY COCKTAIL**

From The Savovy Cocktail Book, 1930

Shake well and strain into cocktail glass.

2 Dashes Angostura Bitters

6 Dashes Grenadine

1 Liqueur Glass Absinthe

## **PAULINE COCKTAIL**

From The Savovy Cocktail Book, 1930

Shake well and strain into cocktail glass.

(6 People) 3 Glasses Rum

3 Glasses Sweetened Lemon Juice

1 Dash Absinthe Bitters

A little Nutmeg, grated

## **PEACOCK**

As printed in The Old Waldorf-Astoria Bar Book

Add to iced tumbler, shake and strain into a cocktail glass:

Two dashes Amer Picon Bitter

One dash Absinthe

One jigger Brandy

## **PEGGY COCKTAIL**

From The Savovy Cocktail Book, 1930

Shake well and strain into cocktail glass.

1 Dash Absinthe

1 Dash Dubonnet

1/3 French Vermouth

2/3 Dry Gin

## **PHOEBE SNOW COCKTAIL**

From The Savoy Cocktail Book, 1930

Shake well and strain into cocktail glass.

1 Dash Absinthe

1/2 Brandy

1/2 Dubonnet

## **REES**

As printed in The Old Waldorf-Astoria Bar Book

Add to iced tumbler, shake and strain into a cocktail glass:

Wash inside of mixing glass with green Absinthe

One dash Angostura Bitters

One-tenth Italian Vermouth

Nine-tenths Tom Gin (no Ice)

## **ABSINTHE COCKTAIL**

As printed in The Old Waldorf-Astoria Bar Book

Add to iced tumbler, stir and strain into a cocktail glass:

Two dashes of Gin

Two-thirds Absinthe

One-third Water

## **ABSINTHE (SPECIAL) COCKTAIL**

From The Savoy Cocktail Book, 1930

Shake thoroughly, and strain into cocktail glass.

2/3 Absinthe

1/6 Gin

1/6 Syrup of Anisette or Gomme Syrup

1 Dash Orange Bitters

1 Dash Angostura Bitters

## **ITALIAN STYLE ABSINTHE**

From Mixed Drinks and How To Make Them, The Bishop and Babcock Co., 1900.

Fill with ice water, stir slowly and serve in thin glass.

**LARGE BAR GLASS.**

Three lumps ice

One pony absinthe

Pony anisette

Three dashes Maraschino

## **FRENCH STYLE ABSINTHE**

The Bishop and Babcock Co., 1900.

Fill dripper with ice water and allow the water to drip slowly into the bar glass until full.

**LARGE BAR GLASS.**

One wineglass absinthe

Four dashes gum\*

\* Syrop Gomme, or simple syrup.

## **AMERICAN STYLE ABSINTHE**

From Mixed Drinks and How To Make Them, The Bishop and Babcock Co., 1900.

Shake until outside is covered with frost, then strain into sour glass.

**LARGE BAR GLASS.**

One pony absinthe

two wineglasses water

four dashes gum\*

glass fine ice

\* Syrop Gomme, or simple syrup.