

A cool collection of drinks by famous American bars 1950 - 1954



Esquire's

COAST-TO-COASTERS

Professional information from
the top bars in America—first in a
series of special roundups

RUM FUN

DAIQUIRI

by HOTEL PLAZA
New York

To juice of half a lemon
(some people prefer
fresh lime juice)
add 1½ ounces light
rum, barspoon of sugar.
Shake well,
serve in blue-cold
cocktail glass



TONGA

by TRADER VIC'S
San Francisco

In blender, with half scoop
shaved ice, mix
1½ ounces fresh orange juice,
¾ ounce fresh lemon juice,
2½ ounces light rum,
juice ½ lime, ¼ ounce Curaçao,
dash each Grenadine and
Jamaica rum. Serve in 14-ounce
chimney glass. Decorate



COLUMBIA COLLINS

by COLUMBIA RESTAURANT
Tampa, Florida

Combine 1 jigger light rum,
2 ounces fresh grapefruit juice,
dash fresh lemon juice,
1 tsp. brown sugar.
Decorate with fresh mint,
slice of orange and lemon



NAVY GROG

by DON THE BEACHCOMBER
Chicago

Mix over cracked ice:
¾ ounce each fresh lime
and grapefruit juice,
simple syrup; 1 ounce each
Demerara rum, Jamaica rum,
Puerto Rican rum, club soda.
Form ice-cone mold around
straw in 14-ounce grog
glass and add mixture



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*Stirring up a cool collection of
choice gin drinks, mixed and poured
by four famous American bars*

GIN'S UP

PHOTOGRAPHY BY VILES STUDIO

MARTINI

by CAUCUS CLUB
Detroit, Michigan

Stir 2 ounces dry gin,
1 ounce dry vermouth
with several ice cubes.
Strain into frost-chilled
cocktail glass. Twist skin-thin
lemon rind over glass, to extract
oil. Note: Do not drop rind
itself into Martini



GIN AND TONIC

by MAYFLOWER MEN'S BAR
Washington, D. C.

Two ice cubes in 8-ounce
highball glass; squeeze $\frac{1}{4}$ fresh
lime, add rind for color,
 $1\frac{1}{2}$ ounces dry gin. Stir.
Fill glass with tonic water
and garnish with lime slice.
Note: Don't stir after
adding quinine water



TOM COLLINS

by RACQUET CLUB
Palm Springs, California

Juice $\frac{1}{2}$ lime, drop rind
into 12-ounce glass with
two ice cubes. Add
 $\frac{1}{2}$ ounce fresh lemon juice,
one spoon sugar,
 $1\frac{1}{2}$ ounces gin,
dash of falernum. Fill glass
with club soda. Add cherry



RAMOS GIN FIZZ

by ROOSEVELT HOTEL
New Orleans, Louisiana

In this order, fill cocktail
shaker: 3 ice cubes, barspoon
powdered sugar, 3 dashes orange
flower water, $\frac{1}{2}$ ounce fresh lemon
juice, $\frac{1}{4}$ ounce fresh lime juice,
 $\frac{1}{2}$ ounce white of egg,
 $1\frac{1}{4}$ ounces gin, $2\frac{1}{4}$ ounces milk.
Shake thoroughly.
Strain into 7-ounce fizz glass



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Along Esky's grapevine from four
of the nation's top bars come fine
wine ideas for home mixing

GRAPE SHOTS

VERMOUTH CASSIS

by FAIRMONT HOTEL
San Francisco

In 8-ounce Collins glass
drop three cubes of ice, pour
in 1½ ounces dry vermouth,
one ounce creme de cassis,
fill glass with club soda.

Note: do not use crushed ice,
stir lightly. Drink is at its
best when highly carbonated



SHERRY FLIP

by PUMP ROOM, AMBASSADOR EAST
Chicago

In your electric mixer:
1½ ounces sherry, ½ cup
shaved ice, heaping teaspoon
granulated sugar, white and yolk
of an egg, three dashes crème
de cacao. Mix well. Pour into
well-chilled 5½-ounce champagne
cocktail glass. Top with
two or three pinches of nutmeg



CHAMPAGNE COCKTAIL

by LE CAFÉ CHAMBORD
New York City

The Chambord makes a very
special champagne cocktail and
serves it in a Burgundy glass!
Start with pre-chilled glass,
½ lump sugar, dash of Angostura
bitters. Add ½ teaspoon cognac,
twist of lemon peel.
Fill with iced champagne



MULLED WINE

by MONT TREMBLANT LODGE
Mont Tremblant, Quebec

Heat 4 cups dry claret,
slowly stirring in 2 sticks
crushed cinnamon, 10 cloves,
tablespoon sugar, one cup
cognac, thin lemon peel.
Bring almost to boiling point.
Pour into warm pewter mugs.
Dust with fresh nutmeg.
Note: never allow boiling!



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Variety of enjoyment from essence of the grape

HANDY BRANDY

SCHUSSBOOMER'S DELIGHT

by SUN VALLEY LODGE
Sun Valley, Idaho

Place two ice cubes,
 $\frac{3}{4}$ ounce fresh
lemon juice and
 $1\frac{1}{2}$ ounces cognac
in Tom Collins glass.
Fill with champagne



HABITANT COCKTAIL

by CHÂTEAU FRONTENAC
Quebec, P.Q., Canada

Shake with ice cubes
 $1\frac{1}{2}$ ounces cognac,
 $\frac{1}{2}$ ounce fresh lemon juice,
 $\frac{1}{2}$ ounce maple syrup.
Serve very cold;
decorate with cherry



BRANDY FLIP

by THE DRAKE'S
CAMELLIA HOUSE
Chicago, Illinois

Into electric mixer put
shaved ice, $1\frac{1}{4}$ ounces brandy,
1 whole egg, $\frac{1}{2}$ teaspoon sugar.
Mix at high speed. Pour into
 $6\frac{1}{2}$ -ounce champagne cocktail glass.
Sprinkle with nutmeg



STINGER COCKTAIL

by THE COLONY RESTAURANT
New York City

Shake with cracked ice
one ounce white crème
de menthe and
two ounces of cognac.
Strain into chilled
cocktail glass and serve



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Four widely spaced American ways to

use Scotland's gift to all nations

HEATHER WEATHER

SCOTCH SOUR

by THE RECESS CLUB
Detroit

Combine in shaker
2 ounces Scotch,
juice of half a lemon,
teaspoon powdered sugar.
Strain into eight-ounce
glass; add a little club
soda; decorate with
orange slices and cherry



CARIBBEAN JOY

by CARIBBEAN CLUB
Key Largo

Shake, with ice,
1½ ounces Scotch,
juice of one lime,
one barspoon powdered
sugar, and two dashes
of Cointreau.
Serve in four- or five-
ounce cocktail glass



FRANCIS ANN

by BEVERLY HILLS HOTEL
Beverly Hills

Combine in mixing glass
1 ounce Scotch,
½ ounce Cherry Heering,
½ ounce dry vermouth.
Stir well until
chilled. Serve in king-
size cocktail glass



ROB ROY

by BACCARA RESTAURANT
New York

In mixing glass filled
with cracked ice blend
3½ parts Scotch with
½ part dry vermouth.
Stir well and pour
into chilled cocktail glass.
Top off with
squeeze of lemon peel



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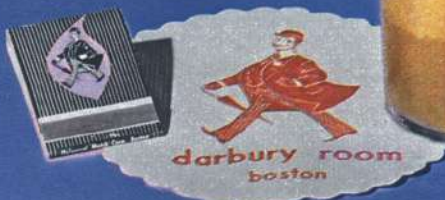
Summer drinks as cool as an icehouse in July

SHADE TIME

DUDLEY DARBURY

by DARBURY ROOM
Boston

For the Back Bay breezer, a high recommendation: Thoroughly shake juice of $\frac{1}{2}$ lemon and $\frac{1}{2}$ orange with $\frac{1}{2}$ ounce Triple Sec and $1\frac{1}{2}$ ounces light rum. Strain into 10-ounce glass with 3 ice cubes. Add soda and garnish with slice of lime, stem cherry and sprig of mint



STIRRUP CUP

by THE CHASE HOTEL
St. Louis

The deep Southerners' Comforter: Mix 1 jigger cranberry juice with 1 teaspoon fresh lemon juice in a double Old-Fashioned glass. Add 1 jigger Southern Comfort. Fill glass with ice cubes, grapefruit juice and soda. Decorate with sprig of mint



TOPPER COCKTAIL

by WINSTON THEATRE GRILL
Toronto

Over the border it's the Topper: In an electric mixer shuffle 1 (small) scoop of vanilla ice cream with $\frac{1}{4}$ ounce green creme de menthe and 1 ounce cognac. Simply serve in well-chilled champagne glass



BROADMOOR COOLER

by BROADMOOR HOTEL
Colorado Springs

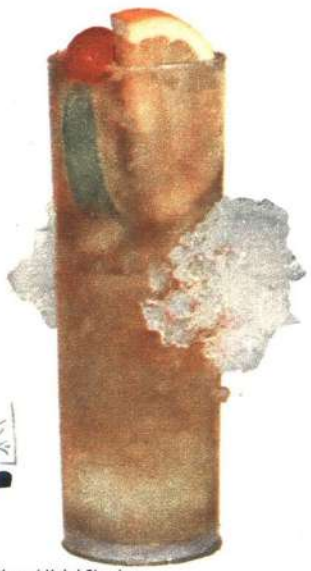
By the cool Broadmoor pool the big splash is a 14-ounce shell glass plus $1\frac{1}{2}$ ounces light rum, a dash of green creme de menthe, $\frac{1}{2}$ lime and juice; fill with Seven-Up. Glass edge should be rubbed with mint. Top with sprig of mint



PHOTOGRAPHY BY GEORGE GREB

COAST TO COAST-ERS

Specialties of the house from great bars across the country



Las Vegas' Hotel Flamingo
FLAMINGO COOLER

Into 13-oz. zombie glass put ½ lime, 1 oz. Passionola, 1½ oz. light rum. Fill glass with fine ice and soda. Top with Jamaican rum, decorate with fruit.



Cincinnati's Terrace Plaza
BRONX COCKTAIL

Shake 1½ oz. gin, ½ oz. dry vermouth, ½ oz. sweet vermouth, juice ½ orange. Strain into cocktail glass.



Kansas City's Hotel Muehlebach
FIVE-LEGGED MULE

Shake together 1 oz. Dubonnet, 1½ oz. gin, 1 oz. dry vermouth, dash of lemon and grenadine.



Los Angeles' Cock 'n Bull Restaurant
MOSCOW MULE

Squeeze and drop into mug ½ lime. Add 2 cubes of ice and 1½-2½ oz. of vodka. Fill the mug with ginger beer.



Phoenix's Westward Ho
LA MINA COOLER

In highball glass combine juice ½ lime, 2 oz. lemon juice and sugar mixed, 1 oz. light rum, ice. Fill glass with soda. Stir, cap with ½ oz. cherry or apricot brandy.



Louisville's Brown Hotel
MINT JULEP

Into silver cup put cube of granulated sugar, 1 tsp. water and bruised tops of 8 sprigs mint. Add 1¾ oz. bourbon. Fill glass with shaved ice. Stir until frosted, garnish with sugar-coated mint.



Boston's Locke Ober Cafe
WARD EIGHT

Into a mixing glass put juice of 1 lemon, 1 tsp. fine granulated sugar, 1 tbsp. grenadine, 1½ oz. rye whiskey, 1½ oz. soda. Add fine ice, stir, pour over 2 ice cubes. Trim with fruit.



Washington's Occidental Restaurant
SCOTCH SMASH

Muddle $\frac{1}{2}$ lump sugar with 3 sprigs mint in Old-Fashioned glass. Put in 1 cube ice, $1\frac{1}{2}$ oz. scotch, add soda. Stir and trim with fruit.



Seattle's Olympic Hotel
HOT BUTTERED RUM

Combine $1\frac{1}{2}$ oz. gold rum, $\frac{3}{4}$ tsp. brown sugar, 1 stick cinnamon, 1 clove, 1 pat butter in hot whiskey glass. Fill with boiling water, sprinkle with allspice.



New York's "21"
SANTA ANITA

Over finely shaved ice pour $1\frac{1}{2}$ -2 $\frac{1}{2}$ oz. Scotch and serve in Old-Fashioned glass with twist of lemon peel.



Boca Raton's Boca Raton Club
PLANTER'S PUNCH

Shake with cracked ice juice $\frac{1}{2}$ lemon, juice $\frac{1}{2}$ orange, juice $\frac{1}{2}$ lime, $1\frac{1}{2}$ oz. light rum, 2 dashes pineapple juice, 2 dashes grenadine and 1 tsp. powdered sugar. Strain into chilled glass. Add ice cube. Decorate with fruit and mint.



Chicago's Pump Room
BATH CURE

Fill an electric mixer $\frac{1}{4}$ full of cracked ice and add $\frac{1}{2}$ oz. grenadine, 1 oz. each lemon, pineapple and orange juice, $\frac{1}{2}$ oz. lime juice, $1\frac{1}{2}$ oz. Jamaican rum, 1 oz. Puerto Rican gold rum, 2 oz. light rum, 1 oz. 151-proof rum, $1\frac{1}{2}$ oz. brandy, $1\frac{1}{2}$ oz. vodka. Pour into 14-oz. glass that has been set in a mold of shaved ice. Add fruit and decorate ice mold with red and green liquids.



Oakland's Trader Vic's
SCORPION:

Into electric mixer put 2 oz. orange juice, $1\frac{1}{2}$ oz. lemon juice, 2 oz. light Puerto Rican rum, 1 oz. brandy, $\frac{1}{2}$ oz. orgeat syrup, and half a scoop shaved ice. Pour into grapefruit supreme glass, decorate with orange slice.



New Orleans' Roosevelt Hotel
RAMOS GIN FIZZ

Shake well with cracked ice 1 tsp. powdered sugar, 3 dashes orange flower water, 3 dashes lemon juice, 2 dashes lime juice, $\frac{1}{2}$ of 1 egg white, $1\frac{1}{2}$ oz. gin, 3 oz. milk. Serve in cold glass.



Philadelphia's Bellevue Stratford
CLOVER CLUB

Shake well juice of $\frac{1}{2}$ lemon, 4 dashes grenadine, 2 oz. gin, white of 1 egg with ice. Strain into chilled cocktail glass.



Milwaukee's Hotel Pfister
FRENCH 75

Shake with cracked ice $1\frac{1}{2}$ oz. dry gin, juice $\frac{1}{2}$ lemon, $\frac{1}{2}$ tsp. powdered sugar. Pour into glass with ice cubes, fill with chilled champagne; add twist of lemon peel.



CARIBE WELCOME

by Caribe Hilton, San Juan

The islanders' heat-wave chaser—to 1 ounce of light rum and 1 ounce apricot liqueur, add 1 ounce coconut cream and 3 ounces coconut water. Mix thoroughly and pour into coconut shell. Fill to brim with crushed ice, relax and ¡*He aquí!* . . . end of heat wave. The visitor to this Puerto Rican Hiltonian retreat is greeted with this cool and distinctive air-conditioner upon arrival and “at no extra charge”

RUM COLLINS

by The Cavalier, Virginia Beach

This distinguished favorite of heat beaters swears by the tried-but-true old faithful, the Rum Collins. The formula is 1¾ ounces light rum, 1 ounce lemon juice and ½ bar spoon sugar shaken well and strained over crushed ice in 12-ounce glass. Fill with soda and stir until the glass starts to frost. Then float bar spoon Jamaica rum. Garnish with lemon and orange slices and maraschino cherry and serve with straws

SOUTH SIDE

by Jack and Charlie's “21”, New York

The Posh Side is the South Side in “Twenty-One’s” special four-ounce stemless crystal. Briskly shake 1½ ounces gin and ½ ounce lemon juice with few leaves of fresh mint, sugar to taste and ice cubes, then pour it into the four-ounce glass. For added cooling appeal sprinkle shredded mint bountifully. Jack and Charlie concur with their hundreds of genteel connoisseurs of the gentle gin that the South Side is it

MIDSUMMER PLIGHT'S DREAM

Cool comfort and relaxation for those who dwell on the Fahrenheits



PHOTOGRAPHY BY GEORGE GREB

ROB ROY

by Hotel Statler, Washington

Distinctive of the distinctive capital's Statler is their Rob Roy. Neatly and simply, it's $\frac{3}{4}$ ounce sweet vermouth and two ounces Scotch. Stir thoroughly and cool generously in mixing glass and strain into four-ounce cocktail glass. Top with lemon peel. A guarantee the heat's off in political debate or August sun

KENTUCKY MINT JULEP

by The Old House, Louisville

The original southern hospitality is this landmark's unchallenged recipe. In a silver (or aluminum) julep cup, place two leaves of mint and crush with sugar. Add crushed ice until cup is half full, stir, and add more ice until cup is level. Add $2\frac{1}{2}$ ounces bourbon and stir until frost forms. Decorate with mint

DESERT COOLER

by Desert Inn, Las Vegas

The desert breeze is refreshed with this unbeatable wine cooler—a distinctive variation of an old theme. Roll 2 ice cubes in thin claret glass. When glass is thoroughly chilled pour 3 ounces sweet red wine and bring to brim with soda water. Any sweet white wine can be substituted according to individual preference

COFFEE "OPERA HOUSE"

by The Opera House, Nantucket

For the Cape Codders, after dinner is the quenching hour; the specialty, the following: Fill a 12-ounce glass with ice cubes. Pour in freshly brewed hot Italian espresso coffee until glass is two thirds full. Add $\frac{1}{2}$ ounce Jamaica rum, 1 ounce cognac and stir until blended. Top with heavy cream and add sugar to taste