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# INTRODUCTION

The modern 'Cocktail Renaissance' as we like to call it kickstarted sometime in the early 1980's probably with the invention of our first drink in this pack the Espresso Martini (or as it was known then, "Vodka Espresso").

Nowadays we like to say a Modern Classic would fit the definition of having transcended the original bar it was created in and having travelled across drinks menus in bars around its native country or indeed around the world, with enough backing in customer popularity and bartender street-cred to see it as an achievement in the world of drinks. The three drinks you find here do exactly that, having been invented within the past 40 years and popularly ordered at bars all around the world.

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# ESPRESSO MARTINI

Just as much as this drink may be credited with kickstarting the Cocktail Renaissance its equally a kickstarter in terms of the effect it has on the drinker and starting (or refueling) a night out.

Invented by extremely influential English bar figure Dick Bradsell in 1983, the convenient placement of a coffee machine next to his bar station and a certain named (or un-named supermodel) needing a beverage to really pick her up gave birth to the drink we know and love today, the Espresso Martini.



## INGREDIENTS

40mL Vodka  
20mL Kahlua  
30mL Espresso/Cold Brew  
15mL Sugar Syrup\*

*\*Can be adjusted depending on your sweet preference\**

Pour ingredients into shaker and shake vigorously with ice. Strain into a nice stemmed cocktail glass and garnish with your choice of coffee beans or shaved chocolate.

# CAIPIROSKA

The origins of this Modern Classic actually stem further back in history, based off a Brazilian classic and still their National cocktail, the Caipirinha; a refreshing combination of cachaca, muddled lime and sugar.

Given the overwhelming popularity of vodka from the 1980s spilling well over into the 2000's gave birth to the Caipiroska, where vodka replaced the Brazilian cane spirit and appealed to the vodka loving crowds in need of tasty refreshment.



## INGREDIENTS

60mL Vodka  
15mL Sugar Syrup  
3-4 Lime Wedges

Muddle lime wedges and sugar syrup in a short glass, add your vodka and stir in with a lot of crushed or small cubes of ice.

# TOMMY'S MARGARITA

Hailing from the iconic San Francisco institution, Tommy's, the self proclaimed premier tequila bar on Earth. Invented by Julio Bermejo in 1987 and named after his family's iconic Mexican Restaurant, this crispy re-work of the classic margarita saw Julio replace the sugar and triple sec with a syrup made from agave (the plant from which tequila is made) and then served down on ice versus the classic up in a stemmed glass.

## INGREDIENTS

60mL Tequila  
30mL Lime Juice  
15mL Agave Syrup



Pour ingredients into cocktail shaker with ice. Shake vigorously and strain into rocks glass over ice. Garnish with a nice lime wedge or nothing at all. Definitely leave the salt out of this one!