

Dessert Coffee

Serves 1

Edna Earl's Fog Cutter Restaurant

Sterno burner, crystal wine glasses

lemons, quartered
superfine sugar
2 tablespoons brandy
2 tablespoons Kalua
coffee
sweetened whipped cream

Run lemon around rim of glasses; dip in sugar. Heat glasses in sterno flame until sugar crystallizes. Add brandy and swirl. If necessary, heat and swirl again until the brandy ignites. Add Kalua and swirl. Fill glass with coffee; top with whipped cream.

Kalua

John Gough

2 cups water
2 ounce free dried coffee
4 cups superfine sugar
1 vanilla bean
1 quart vodka

Boil water and dissolve coffee and sugar. Pour into 1/2 gallon dark bottle.
Add vanilla bean and vodka. Cap and store in dark place at least one month.

Pineapple Milk Shakes

Serves 3

1-20 ounce canned pineapple chunks, frozen

3 cups milk

3 teaspoons sugar

1/8 teaspoon coconut extract

Cut pineapple into 3 equal slices. Quarter each slice. For each serving, add to blender, 1 cup milk, 1 teaspoon sugar, coconut extract. Blend at med speed adding pineapple chunks gradually. Freeze for 15 minutes for ice cream like texture.

***Diana's Banana Milkshake**

1 very ripe chilled banana, peeled and chopped

1 egg

½ cup milk

Blend all ingredients in blender.

Margarita

¼ cup triple sec, Chateaux
3 ounce frozen, lime juice concentrate (Limade?)
juice from one lemon
1 cup ice, large cubes
½ cup water
1 cup tequila, 100% agave
Kosher salt
lime wedges

Toss vigorously or blend with 4-5 pulses only for first five ingredients. Add tequila and shake or stir gently.

Prepare glasses: Rub rim with lemon rind and dip into kosher salt. Garnish with lime wedge

Buzz's Margaritas

For each serving:

3 parts Cuervo Gold Margarita mix
1 parts Cuervo Gold Tequila
1 part triple sec

Salt glass if desired. Fill with ice cubes and add mixture.

Buzz's Mai Tai

For each serving:

2 parts Mr. and Mrs. Ts Mai Tai Mix
1 part Meyers Dark rum

Sangria

Serves 6 to 8

Martha Stewart

Sangria originated in Spain, and it takes its name from the word sangre, which means “blood.” It should be served as cold as possible. Avoid highly acidic fruits such as pineapple, because they detract from the flavor rather than enhancing it.

1 ripe peach, pitted and sliced
1 red apricot, pitted and sliced
5 strawberries, sliced in thirds
1 seedless orange, sliced in rounds
1/4 cup triple sec

pinch of granulated sugar
1 bottle dry red or white wine, such
as Spanish Rioja or Bordeaux
2 tablespoons superfine sugar
2 cups freshly squeezed orange
juice

Soak the fruits in triple sec and a pinch of sugar. In a pitcher with some ice, combine the macerated fruit and liqueur with the remaining ingredients. Mix well, and serve.

***Charlie's Sangria (Inn at the Alameda, Santa Fe)**

Makes about 1 quart

1 1/3 cups Shiraz or syrah wine

1 1/3 cups orange juice

1 1/3 cups Sprite

2 ounces blackberry brandy

Optional 6 ounces vodka

Hawaiian Mai Tai

Fill shaker with the following and shake gently. Strain and pour into 2 short, ice filled glasses. Garnish.

8 ice cubes
4 ounce Meyer's dark rum (or
1 ounce light rum + 1 ounce dark
rum)
2 ounces Bols Triple Sec
juice of 1 lime

1 tablespoon. lemon juice
¼ cup pineapple juice
Garnish on skewers with umbrella:
lime rind
pineapple chunks
maraschino cherry
mint leaf

Victor J. Bergeron created the drink in 1944. Bergerson used the recipe in his Trader Vic's starting in 1948, and later introduced the Mai Tai to Hawaii in 1953 in the Royal Hawaiian, Moana and Surfrider Hotels. This version no doubt derives from that 1953 origin.

Irish Coffee

Serves 1

4 ounces strong black coffee

1 ½ ounces Irish whiskey

3 lumps sugar

heavy cream, whisked until thick but can still be poured

Heat a glass goblet by rinsing it with hot water. Fill it three-quarters of the way with coffee, whiskey and sugar and stir. Then, touch the surface of the coffee with a spoon turned bowl-down. Pour the cream over the back of the spoon, floating it on top of the coffee.

***Apple Cider Martini (Thanksgiving)**

Serves 1

3 ounces of ice cold vodka

3 ounces of apple cider

1 cinnamon stick

Optional: marinate cinnamon stick in cider overnight

About 4 ice cubes

Put the ice cubes in a cocktail shaker. Pour in the vodka and the cider. Shake well. Put the cinnamon stick in a martini glass and pour in the contents of the shaker. Optional: Put the cinnamon stick in the shaker and shake with the liquid. After filling the martini glass, pull out the stick and put it in the glass. Men, in particular, like this martini.

***Pomegranate Martini (Christmas)**

Serves 1

3 ounces of ice cold vodka

3 ounces Pom all pomegranate juice

1/2 ounce of Triple Sec

Optional: juice of 1/4 fresh lime

About 4 ice cubes

Put the ice cubes in a cocktail shaker. Pour in the vodka, pomegranate juice, triple sec, and squeeze in the lime. Shake well. Pour into a martini glass and serve.

Rum & Pineapple Juice “Poor Man’s Mai Tai”

Serves 1

3 ounces of Meyer's Dark rum

1 small can of Dole pineapple juice (6 to a package)

About 4 ice cubes

(lime juice) optional

Put the ice cubes in a medium tall glass. Pour the rum over the ice cubes. Pour in the can of pineapple juice and stir. Optional: Squeeze in a quarter of a fresh lime. Stir and serve.

Green Martini (Unnamed)

Serves 1

1 ounce vodka
1 ounce peach schnapps
½ ounce Curacao
2 ounces pineapple juice
2 ounces orange juice
1 splash soda water
about 4 ice cubes

Put the ice cubes in a cocktail shaker. Add peach schnapps, curcaco, pineapple juice and orange juice; shake. Pour into martini glass. Stir in soda water.

Blue Glory Martini (July 4th)

One 4 ounce serving

2 ounces apple cider

1 ¾ ounces light rum

¼ ounce peach schnapps

1 to 2 drops blue food coloring

1 to 2 drops coconut extract (optional)

about 4 ice cubes

Optional garnish for July 4th: American flag mounted on short skewer with maraschino cherry

Mix all ingredients in cocktail shaker with ice. Pour into martini glasses.

Date Shake

Makes 4 cups

½ cup pitted dates

1 cup milk

3 cups vanilla frozen yogurt

Coarsely chop dates. Add dates and milk to blender and whirl until smooth. Add frozen yogurt and whirl until smooth. Pour into chilled glasses.

***Pineapple Sunrise**

Makes 1 drink

3 ounces vodka

5 ounces canned pineapple juice

1 teaspoon coconut extract

Mix all ingredients in a cocktail shaker with ice. Drain into cocktail glass.

Pomegranate Mojito

Serves 1

2 ½ tablespoons mint bar syrup, or to taste

2 tablespoons fresh lime juice

4 mint leaves, rolled and thinly sliced

3 ounces light rum

3 ounces Pom

splash soda water

Fill tall glass $\frac{3}{4}$ full with ice. Add remaining ingredients and stir.

Bar Syrup

Bring to a boil one cup water and one cup sugar. Stir occasionally. Cool and refrigerate.

Mint Bar Syrup: After mixture boils, remove from heat. Stir in 1 to 2 bunches mint. Cover and let cool to room temperature. Strain and refrigerate.

Tangerine Martini

2 ounces Absolute Citron Vodka
1 ounce Tangerine Liquor
3 ounces fresh tangerine Juice, strained
dash lemon Juice

Orange Martini

Makes 1 drink

3 ounces Mandarin Orange Vodka

½ ounce dry vermouth

2 drops orange bitters

ice cubes

orange twist

Add to cocktail shaker: vodka, vermouth bitters and 2 ice cubes. Shake vigorously. Pour drink into martini glass and add 2 ice cubes and orange twist.

Nelson's Blood

Makes 1 (8) drink

Joshua Trapman, Trader Vic's Portland

juice of ¼ (2) lemon including rind
juice of ¼ (2) orange including rind
¼ (2) ounce additional lemon juice
¼ (2) ounce blood orange juice

¼ (2) ounce brandy
¼(2) ounce Velvet Falernum liqueur
2 (16 ounces) ounces dark rum
2 (16 ounces) ounces ginger beer
garnish: fresh mint sprigs

Pour into cocktail shaker: all citrus juices, lemon rind, brandy, Velvet Falernum, rum and ice cubes. Shake until well blended. Pour into a double old-fashion glass and float ginger beer on top. Garnish with orange rind and mint sprigs

See reverse side for history.

This original cocktail was created specifically for Portland's new Trader Vic's and is named after Horatio Nelson, the British naval commander and hero who was killed in the Battle of Trafalgar. Rather than bury Nelson at sea, his body was preserved in a barrel of rum so he could be returned to England for a state funeral. Legend has it that upon arriving, the barrel was opened, only to find that the navy men had tapped the barrel and drunk its contents -- Nelson's blood. Historians say Nelson's body was actually preserved in brandy laced with camphor and myrrh, and that the cask was never actually tapped ... but a legend this good deserves to live on! Velvet Falernum liqueur has flavors of lime, almond, vanilla, ginger and clove; it is an essential component in Caribbean cocktails.

Roy's Hawaiian Martini

Serves 6

1 ripe pineapple, peeled, cored and cup into 1-inch pieces

2 cups Skyy Vodka

1 cup Malibu Coconut Rum

1 cup Stoli Vanil

optional: simple syrup or agave syrup to taste

Place pineapple into 1-gallon container. In separate container, blend Skyy Vodka, Malibu Rum and Stoli Vanil; add to pineapple. Let stand at room temperature for at least 5 days. When ready to serve, add simply syrup or agave syrup to taste. For each drink, fill martini shaker with ice, pour in 4 ounces Hawaiian Martini mix and shake aggressively. Strain into chilled martini glass and garnish with fresh pineapple wedge.

The New England Express

Serves 8

1 cup sugar

1 cup water

1 bunch thyme

2 cups hard cider

1 cup Meyer's Rum

1 cup vodka

5 ounces thyme syrup

6 ounces lime juice

1 teaspoon (1 dash) Angostura

dashes bitters

splash per drink sparkling cider

8 lime wedges for garnish

THYME SYRUP: Bring sugar and water to a boil in a small saucepan, stirring to dissolve sugar. Remove from heat, add thyme, and cover. Let stand overnight, then strain into a small jar. Let cool.

Mix all but sparkling cider ahead and chill. Distribute into 8 glasses filled with ice. Top each with a splash of sparkling cider.