

O.C.B.C. Cocktail Families

These are cocktail families that can aid in recipe retention as well as provide a basis for creating your own cocktails. These are not hard rules, but more general guidelines. There are exceptions to these rules, and of course there are much more specific methods for categorizing drinks. These cocktail families are just an easy way to begin to have a basic working grasp on the concept. Learn the concept, then dive into the details.

****Recipe Key (Order of recipe notation - all measurements are in ounces unless otherwise noted)****

Base Spirit

Modifying Liqueur

Citrus

Sugar

Herbs

Bitters

Beverage (Included in tin / mixing glass)

Method

Glassware / Ice / Rinse

Beverage (Lengthener / Top)

Mist / Spray

Garnish

Stirred Family - These drinks are a base spirit that are balanced with a variety of sweeteners or lengtheners and or bitters. Stirred with ice, dilution and temperature play an integral role in the final balance of the drink. Aromatic garnish elements accent the flavor profile of the drink, typically citrus oils.

Manhattan / Martini:

2 Base Spirit

1 Fortified Wine

Bitters

Stir / Strain / No Ice

Coupe

Citrus Peel

Old Fashioned:

2 Base Spirit

1 tsp simple syrup or 1 sugar cube or 0.5 Liqueur or 0.25 Creme

Bitters

Stir / Strain / Rock(s)

Double Old Fashioned

Citrus Peel

Negroni:

1 Base Spirit

1 Fortified Wine

1 Bitter Liqueur (Chichona)

Stir / Strain / Rock(s)

Double Old Fashioned

Citrus Peel