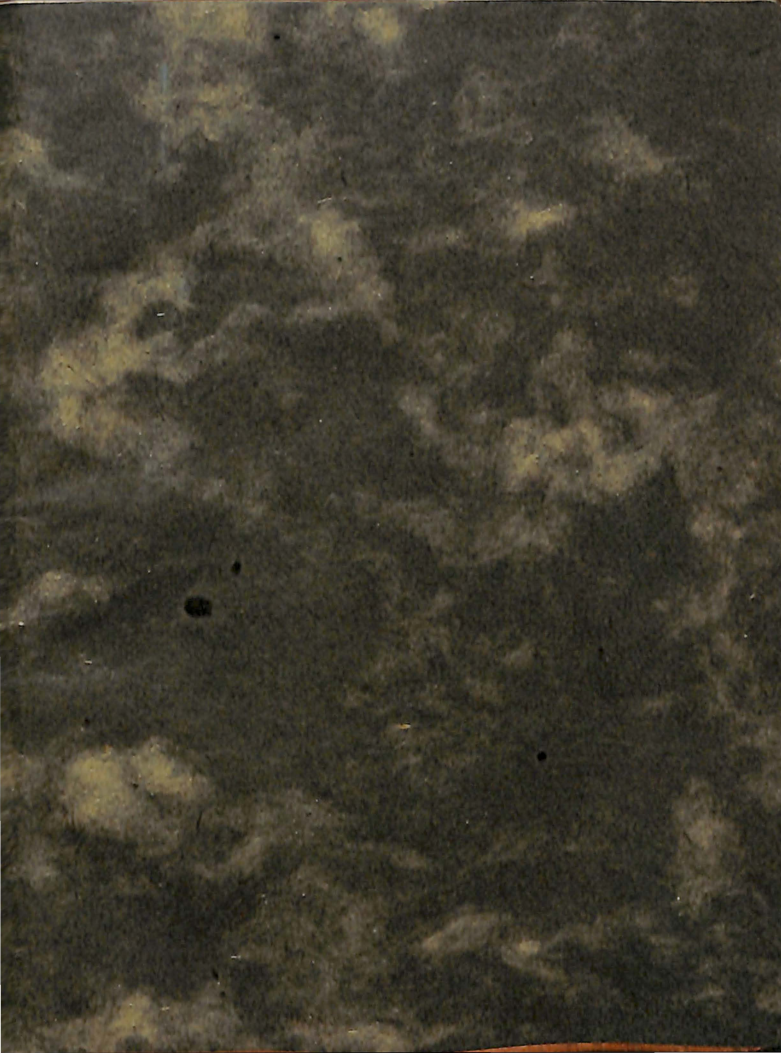


METROPOLITAN CLUB, WASHINGTON, D. C.

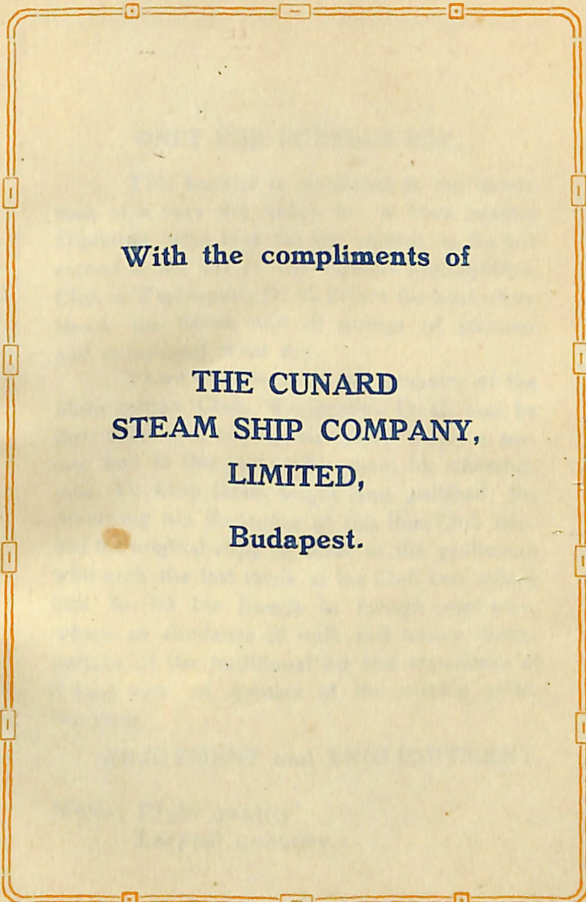
COCKTAILS

Do them right, and not too slight.









With the compliments of

**THE CUNARD
STEAM SHIP COMPANY,
LIMITED,
Budapest.**

With the assistance of

THE

STEAM SHIP COMPANY

LIMITED

London

ONLY FOR FOREIGN USE.

This booklet is dedicated to the thirsty sons of a very dry nation by a kind hearted Diplomat, who took the last cocktail in the last second at the bar of the famous Metropolitan Club in Washington, D. C. before the heat wave struck the States and all springs of pleasure and enjoyment went dry.

These receipts were the property of the Metropolitan Club, Washington, D. C. and by their short and imperative orders many a sorrow had to flee and make room for cheerfulness. To keep them bright and polished, the mourning old Bartender of this fine Club handed the original copy of these to the gentleman who took the last drink at the Club bar, asking him to let his friends in foreign countries, where an abundance of milk and honey flows, partake of the traditional art and experience of a long row of masters of the mixing guild, for their

ENJOYMENT and ENLIGHTMENT.

Motto: Right quality
Largest quantity.

ONLY FOR PORESKIN USE

This product is designed to be used
only of a very few cases by a skin
specialist, who will be the best
person at the bar of the famous
Club in Washington, D. C. before
about the State and all kinds of
and enjoyment of the

These people will be the property of the
Washington Club, Washington, D. C. and be
their own and not to be used in any
way but to the best of the
use. To have them right and
meaningful at the bar of the
but the original club in the
who took the last of the bar, being
but to let the people to be
with an abundance of good and
people of the bar and not
a good and useful member of the club
for the

REJOYMENT and ENLIGHTENMENT

At the Right of the
Largest quantity

LIST OF COCKTAILS.



METROPOLITAN CLUB'S Numbered drinks (99).

1

One-third French Vermouth, two-thirds Greenall's Gin, Frappe, orange peel on side of glass.

2

One third French Vermouth, two-thirds Greenall's Gin, two slices orange Frappe.

3

One third Italian Vermouth, two-thirds Greenall's Gin, stir with spoon.

5

One-quarter French Vermouth, one quarter Italian Vermouth, one-half Metropolitan Club Dry Gin, Frappe, Rub orange peel on edge of glass.

7

One-third Italian Vermouth, two thirds Club Gin, stir with spoon.

10

Three fourths Scotch Whiskey, one fourth Yellow Chartreuse, three dashes of Orange Bitters, stir well.

12

One jigger of Bacardi Rum, juice of one half Lime, Frappe.

13

One-sixth French Vermouth, one sixth Italian Vermouth, two thirds Gordon Gin, Frappe.

13¹/₂

Same as 13, only adding teaspoonful of orange juice.

15

One-third Italian Vermouth, two-thirds of Booth's Tom Gin, stir well and serve with sherry.

16

One-fourth Italian Vermouth, three-fourths Nicholson's Gin, Frappe.

19

One-half Orange juice, one-half Gordon Gin, Frappe.

21

One-third Italian Vermouth, two-thirds Gordon Gin, teaspoonful of orange juice, Frappe.

22

One-third French Vermouth, one-third Old Tom Gin, Frappe.

23

One-third Italian Vermouth, two-thirds Booth's Tom Gin, Frappe, and serve with orange peel.

24

One-third French Vermouth, two-thirds Gordon Gin, one spoonful Italian Vermouth, Frappe.

27

One-quarter Italian. one-quarter French Vermouth, one-half Old Tom Gin with lemon peel, Frappe.

30

One-third Italian Vermouth, two-thirds Gordon Gin, teaspoonful of Maraschino, Frappe.

33

One-third Italian Vermouth, two-thirds Old Prentice Whiskey, one teaspoonful Apricot Brandy.

40

One-half French Vermouth, one-half Italian Vermouth, Frappe well.

50

One-sixth French Vermouth, one-sixth Italian Vermouth, two-thirds Apple Brandy, one traspoonful Triple-sec Curacao.

75

One-half French Vermouth, one-half Old Tom Gin, three dashes Orange Bitters, stir with spoon.

99

One-third Italian Vermouth, two-thirds Geneva Gin with Olive, Frappe.

STANDARD COCKTAILS.

Absinthe: One-third Water, two-thirds Absinthe, four dashes of Orange Bitters, stir well or Frappe.

Bingham: One-third French Vermouth, two-thirds Gordon Gin, stir well.

Brandy: One jigger of Brandy, four dashes of Orange Bitters or two dashes of Angostura Bitters, if preferred, stir well.

Bronx: One-third French Vermouth, two-thirds Gordon Gin, slice of orange, Frappe well.

Brooklyn: One-sixth French Vermouth, one sixth Italian Vermouth, two-thirds of Whiskey, piece of lemon peel, Frappe.

* Calisaya: One jigger off Calisaya, five dashes of Orange Bitters, stir well.

Clover Club: White of one egg, lemon or lime juice, one and half lemons, $\frac{3}{4}$ Gordon Gin, $\frac{1}{4}$ Grenadine, Frappe.

Club: One-third Italian Vermouth, two-thirds Holland Gin, two dashes of Angostura Bitters, stir well.

Coffee: One egg, one drink of Port, one Pony Brandy, with a little nutmeg, Frappe.

Dubonnet: One jigger Dubonnet, four dashes of Orange Bitters, Frappe.

Gin: Same as above only use Gin in place of whiskey.

Half and Half: one-half Italian Vermouth, one-half Nicholson Gin, Frappe.

Hibbs: One-third Italian Vermouth, two-thirds of Booth's Tom Gin, orange peel, Frappe.

Hitt: Orange juice with four dashes of orange bitters, Frappe.

Lons Tree: One-third Italian Vermouth, two-thirds Gordon Gin, Frappe.

Manhattan: One-third Italian Vermouth, two-thirds whiskey, four dashes of orange or two dashes of Angostura Bitters, if preferred.

Martini: One-third Italian Vermouth, two-thirds Gordon gin, four dashes of orange bitters, stir well, serve with olive or cherry.

Munn: One-third Italian Vermouth, two-thirds Plymouth Gin, **Frappe until white.**

Navy: One-third Italian Vermouth, two-thirds Bols Gin, stir well.

Okó: One jigger Okó, four dashes Orange Bitters 'stir well or Frappe.

Old Fashioned Gin: Same as above using Gin in place of Whiskey.

Old Fashioned Whiskey: Use smash glass, one-fourth water, three-fourths whiskey, small teaspoonful of Pulverised sugar, three dashes of Angostura Bitters, small piece of lemon peel, fill with cracked ice and serve.

Pilgrim: One-third Italian Vermouth, two-thirds Old Tom Gin, Orange peel and squeeze Lemon peel on top, Frappe.

Perfect: One-sixth French Vermouth, one-sixth Italian Vermouth, two-thirds Gordon Gin with Orange Peel squeezed over glass, Frappe.

Rain Bow One-sixth French Vermouth, one-sixth Italian Vermouth, two-thirds pure Rye Whiskey with lemon peel.

Rob Roy: One third Sherry and two-thirds Scotch Whiskey with lemon peel.

S. S. One-fourth French Vermouth, one-fourth Italian Vermouth, one-half Absinthe, Frappe.

Star: One-third Italian Vermouth, two-thirds Apple Brandy, stir well and serve with cherry.

Suisette: White of one egg, drink of Absinthe with a dash of Anisette, Frappe, serve with syphon.

Swizzle: Three-fourths Gill of Carpton, teaspoonful of lemon juice, two dashes of Angostura Bitters, Frappe.

Vermouth: One jigger of French or Italian Vermouth, five dashes of Orange Bitters, stir well.

Virgin: One-third of French Vermouth, two-thirds of Plymouth Gin, Frappe.

Whiskey: One jigger of whiskey, five dashes of Orange Bitters or two dashes of Angostura Bitters if preferred, serve with lemon peel.

Zero: One-third Italian Vermouth, two-thirds Gordon Gin, two-slices Orange, Frappe.

