

COCKTAILS OF THE MOVIES

AN ILLUSTRATED GUIDE | NEW EXPANDED EDITION



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Prestel

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TOOLS OF THE TRADE

EVERYTHING YOU NEED TO BECOME A STAR AT THE BAR

SHAKER

Choose between the Boston and Cobbler shaker. The former is simply a large, sturdy glass with a slightly larger steel cup. The latter is a three-piece cup, lid and strainer assembly which, while popular in home bars due to its aesthetic appeal, is in fact less practical and unpopular with professional bartenders. We recommend a Boston set as it is easier to clean, quicker to use and handy for stirred cocktails too.



MUDDLER

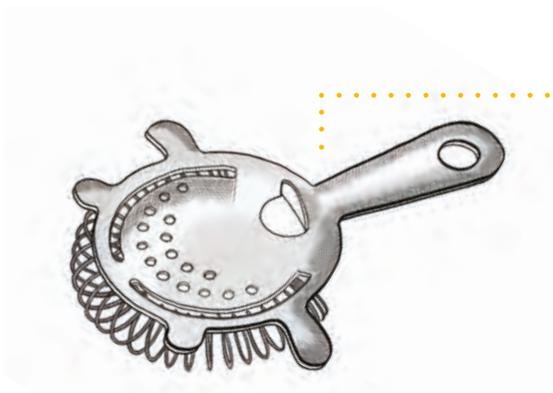
Fruit and herbs often need to be muddled with sugar or liqueur in the bottom of your mixing glass to release their juices, oils and flavours. Use an unvarnished wooden muddler for gently pressing mint and similar leaves. A steel muddler with raised teeth at one end is best for muddling fruit. Take care not to over-muddle your ingredients as this can leave your cocktail tasting bitter, as well as filling it with a multitude of annoying 'bits'.

BAR SPOON

The unsung hero of the mixologist's toolkit: the traditional bar spoon. With its long, twisted stem joining a flat disc at one end with a large teaspoon at the other, it is indispensable for stirring Old Fashioneds, layering White Russians, measuring syrups, scooping Maraschino cherries from jars and generally making life easier for every bartender. Its flat end can even be used to muddle, though you will find this much easier with the aforementioned muddler.



The greatest achievements come through simple means, and cocktails are no exception. To create fine cocktails at home you really only need a few good-quality tools, which are easily obtainable online or from specialist shops.

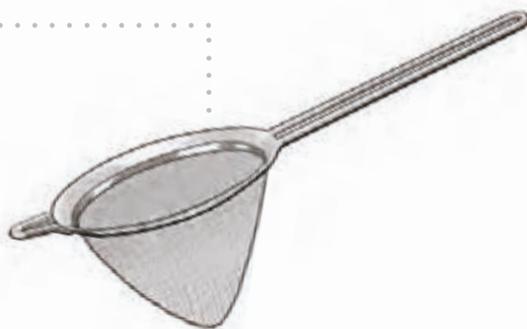


HAWTHORN STRAINER

An essential item if you're using a Boston shaker set. The Hawthorn strainer is the flat, perforated steel paddle with a wire spring around its edge which fits the end of your Boston tin, keeping fruit pieces and ice in while you pour your shaken or stirred cocktail out. It lets out smaller ice shards that have broken up during shaking, as well as some fruit pulp, which is fine for most cocktails served over ice.

FINE STRAINER

For Martinis and the like, which are served without ice in a chilled glass, you'll need to fine strain to avoid fruit pulp and small ice fragments collecting on the surface and spoiling the elegance of your carefully crafted drink. A good fine strainer keeps all these bits out while not getting so clogged up that it stops the drink flowing through into your serving glass.



JIGGER

Measuring your cocktail ingredients accurately is crucial not just for making great drinks, but for testing new recipes, refining them and creating your own. A standard steel jigger holds 25 ml in the small end and 50 ml in the large, which translates to one and two shots respectively. The recipes in this book are given in both ounces (oz) and ml. While a fluid ounce is 29.6 ml, you should measure each ounce as one shot; that is, the small end of your jigger filled to the brim.

APPLE MARTINI

The Break-Up • 2006

Brooke Meyers / Jennifer Aniston

2 oz / 50 ml vodka

1 oz / 25 ml apple schnapps

½ oz / 12.5 ml lemon juice

½ oz / 12.5 ml Cointreau

Shake all the ingredients with ice and pour into a chilled Martini glass. Drop a cocktail cherry in to garnish and serve.



The Appletini, as it is often called, is one of the most popular Martini variants and has featured in many films and TV shows over the last 20 years. It even became the official drink at Facebook's HQ after founder Mark Zuckerberg tasted the drink at the premiere of *The Social Network*, in which this cocktail also appears. Its true origin is unknown, and there are an endless number of differing recipes for it. Here we recommend a recipe similar to that of the International Bartenders' Association (IBA), with lemon juice added so the drink avoids being too sweet and heavy.

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Brooke wants to make her ex-boyfriend-cum-roommate jealous in the hope of motivating him to work on their broken relationship. Her friend Addie has set her up with Paul, a nice but decidedly nerdy character who takes her out to dinner. At the outset of the date he remembers the advice of Brooke's ex and orders two Apple Martinis to get things started, though Brooke knows that this drink can light even the wettest wick, prudently asking for water too.



Apple Martini

AQUA VELVA

Zodiac • 2007

Robert Graysmith / Jake Gyllenhaal

¾ oz / 19 ml vodka

¾ oz / 19 ml gin

½ oz / 12.5 ml blue curaçao

Lemon-limeade, such as 7UP or Sprite

Shake the first three ingredients with ice and pour into a Hurricane glass filled with ice. Top up with the lemon-limeade. Garnish with a lemon slice and a cherry skewered together on a cocktail stick, along with a cocktail umbrella and straw.

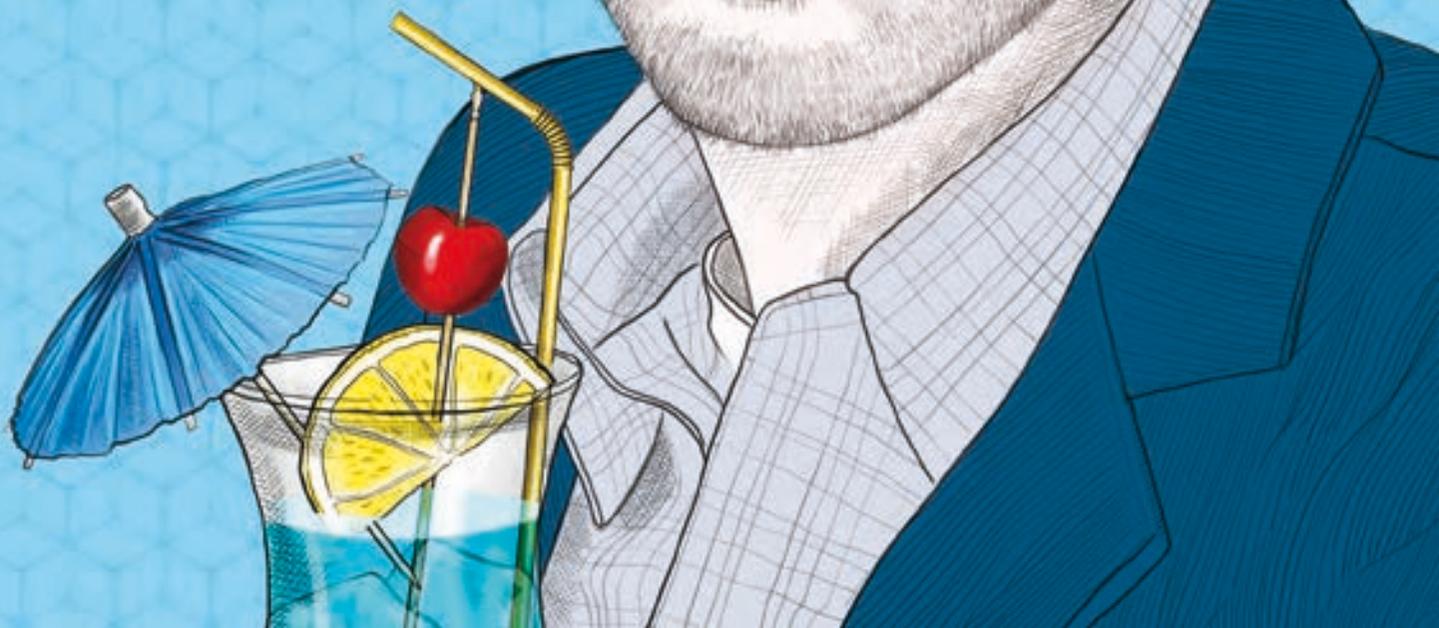


Aqua Velva was a popular, inexpensive aftershave during the 20th century. It was reportedly consumed by sailors during the Second World War due to its alcohol content and relative drinkability – as cheap grooming products go. It's not known when or where someone decided to create a cocktail in its name, but they concocted an appropriately lowbrow drink which, today, is mainly found atop sticky bars and sometimes garnished with a glowstick. Try replacing the spirits with tequila or rum and garnishing with mint for an interesting twist.

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Robert, a newspaper cartoonist, is finally being taken seriously after he cracks the Zodiac killer's coded letter to the paper. When more cryptic messages arrive, crime reporter Paul asks him out for a drink. In a downtown bar Robert shamelessly orders the brightest, bluest drink – an Aqua Velva – complete with fruit garnish and paper umbrella. When serious drinker Paul can no longer contain his disdainful curiosity, Robert defends his choice: 'You wouldn't make fun of it if you tried it.' Sure enough, one exploratory slurp is all it takes to kick off a curaçao-tinged night of drunken deciphering.

Aqua Velva



HARVEY WALLBANGER

Game Night • 2018
Max / Jason Bateman

1½ oz / 37.5 ml vodka
3 oz / 75 ml orange juice
½ oz / 12.5 ml Galliano L'Autentico liqueur

Stir the vodka and orange juice with ice in a Highball glass, then float the Galliano on top. Garnish with a Maraschino cherry and an orange slice.

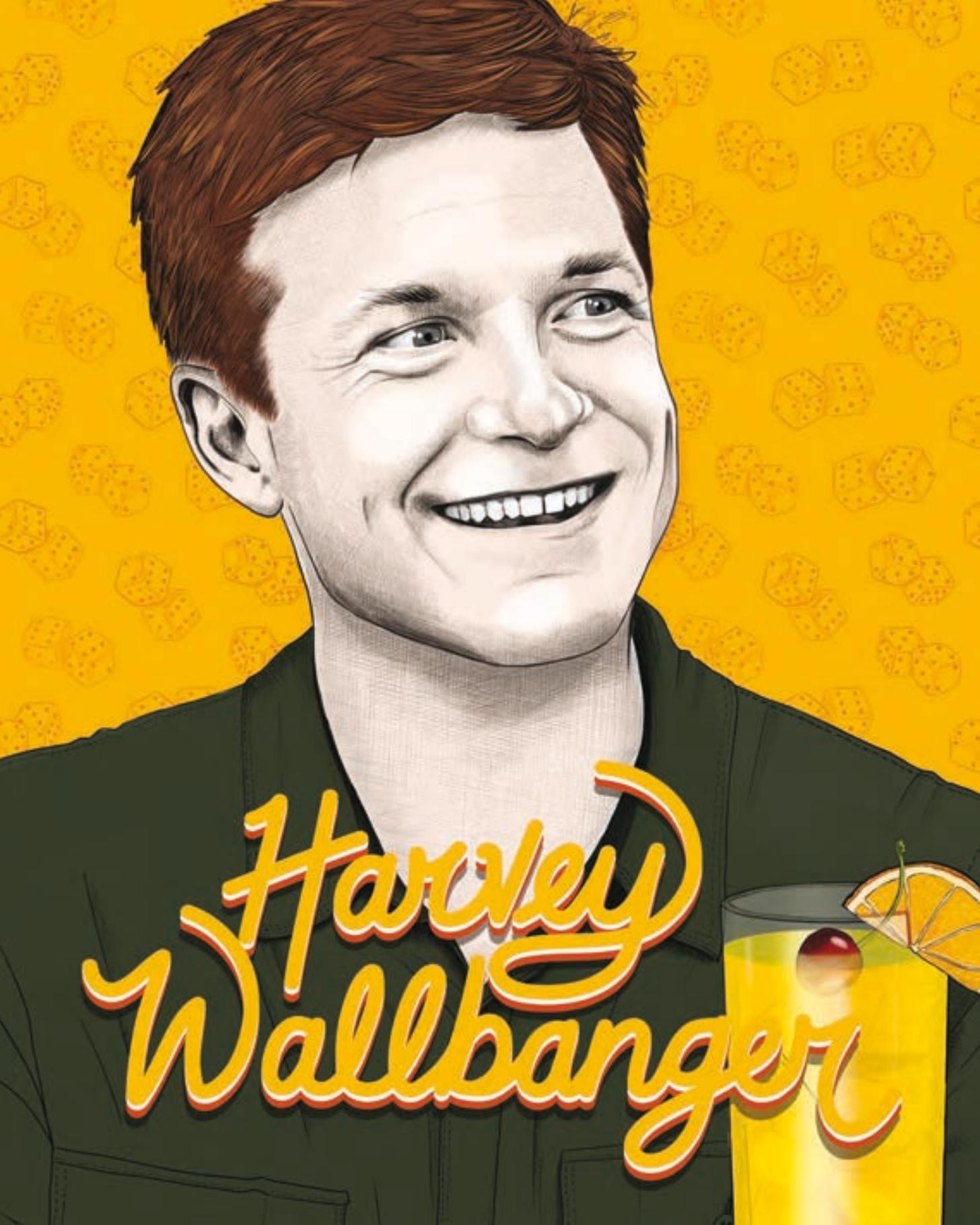


The tale of the Harvey Wallbanger is a familiar one in the cocktail canon, beginning with murky origin stories and unfounded claims of invention, followed by years of forgotten obscurity. After this, a successful marketing campaign drove the drink to meteoric popularity before it slowly faded from the limelight once again, a fallen victim to snobbery. Thankfully, today, we are in a golden age of mixology where tastes are far more broad-minded and it is currently acceptable to order this tippie.

If anyone can be credited with the cocktail's lasting fame it is commercial artist Bill Young, who illustrated a poster seen in bars all over the world during the 1970s with a cartoon surfer dude declaring, 'Harvey Wallbanger is the name. And I can be made!' along with the recipe. Back then it was heavier on the juice and not the better for it, hence the boozier blend most bars serve today.

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Max and Annie love their game nights, playing board games and quizzes with equal zeal – and equal competitive streaks. But Max's brother Brooks hosts the latest get-together, and there's something a little different about this one: a murder mystery evening where the lines between fact and fiction become blurred. As Brooks is kidnapped, Max and Annie read the dossiers, which lead them to a local bar. Thinking it's all part of the game, Max tests the 'bartender' by ordering a drink only a real barkeep would know, a Harvey Wallbanger. It quickly turns out that this is far from a game.



Harvey
Wallbanger

HEMINGWAY DAIQUIRI

Perfect Stranger • 2007
Rowena Price / Halle Berry

2 oz / 50 ml light rum
1 1/3 oz / 33 ml grapefruit juice
1/2 oz / 12.5 ml Maraschino cherry liqueur
1/2 oz / 12.5 ml lime juice

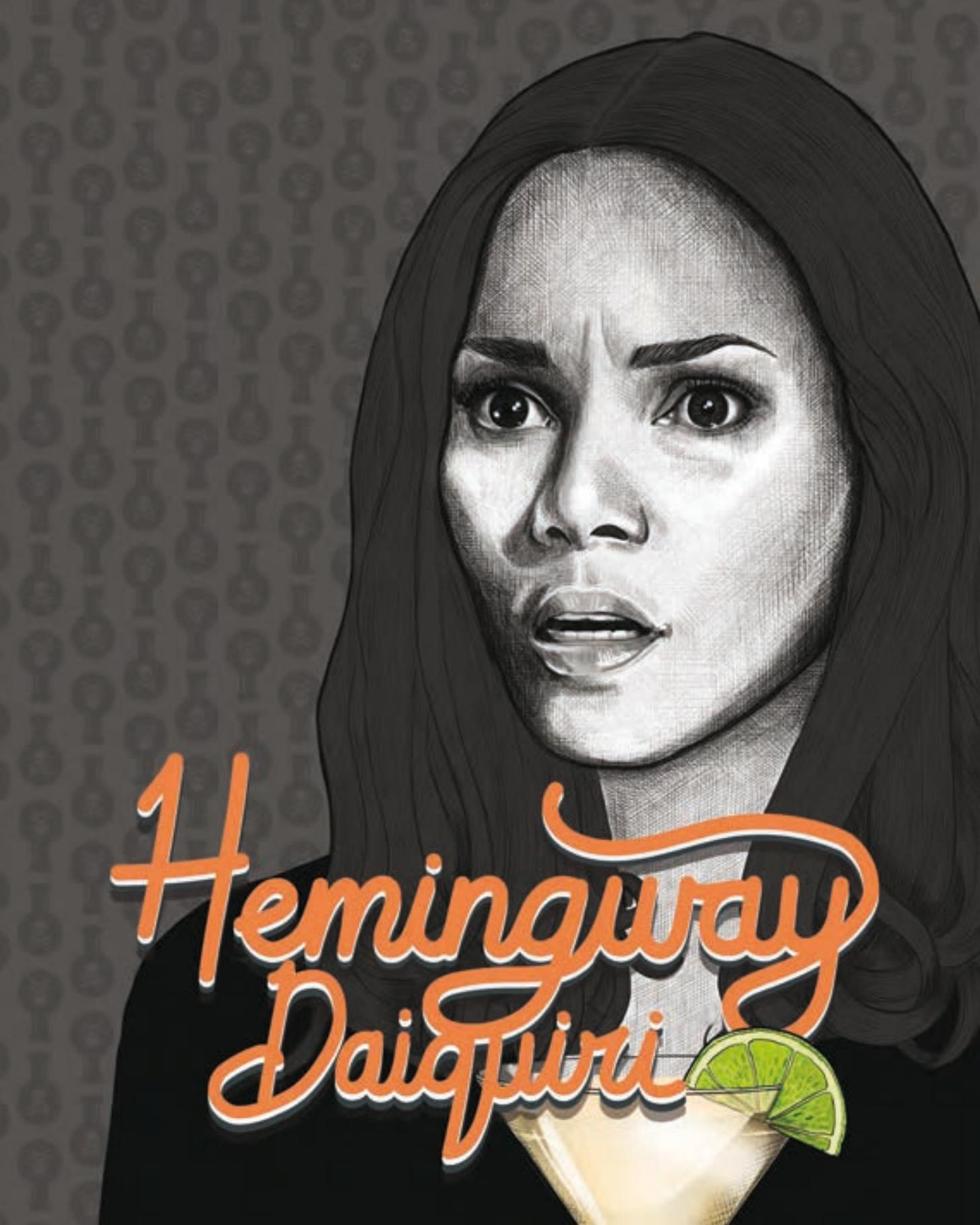
Shake ingredients with ice and fine strain into a Martini glass. Garnish with a lime wedge on the rim.



Ernest Hemingway lived for most of the 1930s in the Cuban capital Havana and frequented the nearby bar La Floridita, which to this day claims to have been the ‘cradle of the Daiquiri’. Allegedly, one day he dropped in to use the bathroom, and upon seeing the bartender making his famous Daiquiris took a sip, only to advise that he preferred his without the sugar and with twice the rum. That variation was named in Hemingway’s honour but proved to be an unpalatable mix, too sour and containing enough alcohol to burn the drinker’s stomach. And so the cocktail has slowly evolved over the decades. While no one can agree on a standard recipe, there is broad consensus on the ingredients. Together, they make for a worthwhile deviation from the classic Daiquiri.

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Rowena’s old friend Grace just showed up dead in the river, coincidentally after handing Row (an investigative reporter) some incriminating evidence on Harrison Hill’s infidelities. Row suspects that the slick advertising mogul might have been complicit in Grace’s death, so has started working undercover at his agency. Predictably Hill flirts with Row, pressuring her to join him for a drink that evening. She’s repulsed, of course, but realizes this might be a golden opportunity to obtain information. Later on, she turns up at the bar decked out in a red dress and long earrings. She flirts with the suspected murderer while he orders a Hemingway Daiquiri. Hill starts to tell her the ingredients of the cocktail, but Row finishes his sentence, just to warn him that she knows more than he might think.



1
Hemingway
Daiquiri

HIGHBALL

The Great Gatsby • 2013
Jay Gatsby / Leonardo DiCaprio

2 oz / 50 ml Scotch whisky
Soda water

Fill a Highball glass with ice, pour in the whisky and fill the glass up with soda. Take three cocktail sticks and skewer two cherries and a lemon slice on one, then skewer two cherries on each of the remaining sticks. Cut the end off a lemon to create a flat dome about the width of a golf ball and stand your two cherry sticks in the lemon end, which then sits atop the drink. Add the lemon and cherry skewer, a sprig of mint and a large, old-fashioned paper straw and your Gatsby Highball is complete.



Patrick Gavin Duffy claimed in his 1934 book *The Official Mixer's Manual* to be the man who had brought the Highball to America in 1894. He said he made them in response to British actors asking for Scotch and Sodas at his Midtown bar, though, like most cocktail inventions, this is not without contest from a number of mixologists around this time. While the Highball has come to mean the family of drinks in which a double spirit is served with a carbonated drink in a tall glass with ice – for example, a Gin and Tonic, or Rum and Cola – in the early 20th century Scotch and Soda was the most popular combination. The name is said to originate from the drivers of steam locomotives giving a ‘highball’ signal of two short whistle blows and one long, like the drink’s recipe, to tell the conductor that the water tank was full – indicated by a ball float in the high position.

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Gatsby has turned up on Nick’s doorstep with the beautiful machine that is the yellow Deussenberg. They take a dreamy ride into New York City to an unassuming barbershop. What lies beyond the steam and overpowering smell of shaving lotions is a clandestine Aladdin’s cave of decadence, cabaret, the high-class people of New York and any cocktail you can imagine. The bar staff already know what Gatsby will want this lunchtime. ‘Highballs’, he echoes back to the waiter, and the table is filled with sumptuously garnished cocktails. Nick’s not sure what he’s getting into here, but he thinks he might just like it.



Highballs