

# *Cheers*

## FROM THE WORLD



## Our Top Cocktail Recipes

DESTINATIONS BY DESIGN



## COCKTAIL E-BOOK

# *Cheers from the World*

Travel the world using your taste buds!

Prepare these famous cocktails, take a sip and start dreaming. And, when you're ready, we'll be here to create a custom trip itinerary for you.

Because we're here for you — before, during and after your travels.



COCKTAIL E-BOOK

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## BELGIUM

# White Russian

*As seen on the cover*

Contrary to its name, the White Russian doesn't hail from Russia. Instead, the cocktail, dating back to 1949, was invented in Belgium when Gustav Tops, a Belgian bartender, created the cocktail alongside its sister cocktail, the Black Russian, at the Hotel Metropole in Brussels. The drink names references the main ingredient in both cocktails, vodka.

2 oz vodka  
1 oz of coffee liquor  
(Kahlúa)  
1 splash of heavy  
cream  
Ice

Add the vodka and  
Kahlúa to an Old  
Fashioned glass filled  
with ice. Top with  
heavy cream and stir.





## CANADA

# B-52

The B-52, a layered cocktail consisting of coffee liqueur, Irish cream and Grand Marnier orange liqueur, was invented in 1977 by Peter Fich at the Banff Springs Hotel in Banff, Alberta. The bartender named all of his new drinks after his favorite bands, albums and songs, and this cocktail was inspired by a band called The B-52's.

3/4 oz Grand Marnier  
3/4 oz Baileys Irish  
Cream  
3/4 oz Kahlúa

Layer the ingredients in a shot glass in the following order using the back of a spoon: Kahlúa, Baileys Irish Cream, and Grand Marnier. For a flaming B-52, set the Grand Marnier on fire. Drink quickly, using a metal straw.



## SINGAPORE

# *Singapore Sling*

Travel back to 1915 at Raffles Hotel, Back in the day, the local custom didn't allow women to drink alcohol in public. Bartender Ngaim Tong Boon used this as an opportunity to create a fruit-based cocktail with grenadine. The pink color gave it a feminine flair that made people think it was a socially acceptable punch for women. The Singapore Sling was born!

1 oz gin  
1/2 oz cherry heering  
1/4 oz cointreau  
1/4 oz Benedictine  
4 oz pineapple juice  
1/2 oz lime juice  
1/3 oz grenadine  
1 dash Angostura bitters  
Sparkling water

Add all ingredients into a shaker with ice. Shake vigorously. Strain into a highball glass and top with sparkling water.

Garnish with bitters and fresh pineapple.





## BERMUDA

# Dark 'N' Stormy

The unofficial cocktail of Bermuda, which consists of ginger beer, Gosling's Black Seal Rum and lime, was created after World War I. At that time, the ginger beer factory was run by the Royal Naval Officer's Club, and the sailors soon discovered that adding a splash of the local popular rum was a great addition to their beer. The cocktail was named Dark 'n Stormy after a sailor commented it was the color of a cloud only a fool or dead man would sail under.

2 oz Gosling's Black  
Seal Rum  
3 oz ginger beer  
1/2 oz lime juice  
Lime wedge (to  
garnish)

Fill a tall glass with ice  
cubes. Add rum. Pour in  
ginger beer and lime juice.  
Stir with a bar spoon. Garnish  
with a lime wedge.



## UNITED KINGDOM

# *Pimm's Cup*

Raise your glass to the United Kingdom with a Pimm's Cup, a British cocktail with gin-based liqueur. James Pimm, the owner of a London oyster bar, invented the drink during the 1800's. The original version featured gin, quinine and herbs, and it was known as the "house cup," which inspired its name.

2 oz Pimm's No.1  
5 oz of lemonade  
Strawberry  
Orange  
Cucumber  
Mint (garnish)  
Ice

Slice the strawberry,  
orange and cucumber.  
Add all ingredients into  
a high ball glass over  
ice and stir to combine.  
Garnish with mint.





## ITALY

# Negroni

The Negroni is an Italian classic with history dating back to 1919 when it was created by Count Camillo Negroni in Florence, Italy. Its origin came from a different classic, the Americano, a mixture of Campari, sweet vermouth and soda water, served with a lemon slice. But, in 1919, Count Negroni kindly asked his bartender to stiffen his Americano by replacing the soda water with gin.

1 oz London dry gin  
1 oz Campari  
1 oz vermouth rosso  
Orange peel (to garnish)

Add all ingredients into a shaker with ice. Stir until well chilled. Strain into a rocks glass filled with large ice cubes. Garnish with an orange peel.



## MEXICO

# Michelada

One popular tale has the origin of Michelada's coming from a man named Michel Éspér at Club Deportivo Potosino in Mexico in the 1960s. Michel began to ask for his beer with lime, salt and ice in a special cup called a "chabela," as if it were a beer lemonade (limonada). Other members of the club began asking for the cocktail as "Michel's lemonade," and the name eventually shortened to "Michelada."

2 oz tomato juice  
1 oz fresh lime juice  
1/2 oz hot sauce  
1/4 oz Worcestershire  
sauce  
12 oz mexican beer  
Coarse salt  
Lime wedges

Rub the rim of a glass with  
lime, then dip in salt to coat.  
Mix all of the ingredients  
together except the beer.  
Fill a glass with ice, then  
add your mixture. Top with  
beer and garnish with a  
lime wedge.





## IRELAND

# *Irish Coffee*

On a cold evening in 1943, a flight had to turn back to Foynes Airbase midway through its journey. The airbase, near Limerick, Ireland, was often used as a stopover for transatlantic flights carrying political and Hollywood figures. On that night, Chef Joe Sheridan concocted something special for the weary passengers to drink — the Irish Coffee.

1 cup brewed hot  
coffee  
1 1/2 oz Irish whiskey  
1 tsp brown sugar  
Heavy cream, slightly  
whipped

Fill footed mug with hot  
water to preheat. Empty and  
pour in hot coffee. Add  
brown sugar, stir until  
dissolved. Blend in whiskey.  
Top with a collar of whipped  
heavy cream. Serve hot.



## BRAZIL

# Caipirinha

Made with Cachaça, a sweeter and more refined liquor than rum, the Caipirinha (Kai-Pur-reen-Ya) is the national cocktail of Brazil. The cocktail's history isn't clear, but some reports indicate it was used for medicinal purposes to relieve symptoms of the Spanish Flu at the end of World War I. Back then, the popular recipe was made with lime, garlic and honey.

2 oz Cachaça  
1 lime, cut in wedges  
2 tsp sugar  
Ice cubes  
Club soda  
Fresh mint (garnish)

Muddle sugar and lime wedges in bottom of glass. Add ice cubes. Top off with Cachaca and a dash of club soda. Garnish with fresh mint.





## MALAYSIA

# Jungle Bird

The Jungle Bird, a bittersweet and fruity tiki-style cocktail, was created in 1973 to welcome guests during the opening of the Hilton Kuala Lumpur. The hotel's bar, called Aviary, made the cocktail name totally appropriate, particularly as guests could see birds kept in a netted area near the pool.

1 1/2 oz dark rum  
3/4 oz Campari  
1/2 oz sugar syrup  
1 1/2 oz fresh  
pineapple juice  
1/2 oz fresh lime juice  
Ice  
Pineapple wedge

Add all ingredients into a shaker with ice. Shake vigorously. Strain into a chilled rocks glass over fresh ice. Garnish with a pineapple wedge.



USA

# Manhattan

The Manhattan, a classic cocktail invented during the late 19th century, has many origin stories. The most prevalent suggests it hails from The Manhattan Club and, according to legend, came to fruition when it was created for a party thrown by Winston Churchill's mother. While some believe Lady Churchill was actually in England pregnant with Winston at the time, the Manhattan's mysterious origins only add to its appeal.

2 oz whiskey  
1 oz sweet vermouth  
1 to 2 dashes  
Angostura bitters  
Maraschino cherries  
(garnish)

Stir the whiskey,  
vermouth, and bitters  
with ice. Strain into a  
chilled cocktail glass.  
Garnish with Maraschino  
cherries.





## EUROPE

# Mulled Wine

Mulled wine was actually created by the Romans who drank hot wine as a way to warm their bodies during harsh winters. But, as the Romans conquered most of Europe, the beverage became popular all throughout their empire and the regions they traded with. Each region has its own name for the beverage – glögg in Sweden, glühwein in Germany, grzaniec galicyjski in Poland, vin brûlé in Italy, and vin chaud in France.

1 bottle red wine  
1 orange sliced into rounds  
6 whole cloves  
3 cinnamon sticks  
3 star anise  
1/4 c. honey  
1/2 c. brandy

In a saucepan over medium heat, combine all ingredients. Bring to simmer, then reduce to low heat for 10 minutes. Garnish with an orange peel and cinnamon stick. Serve warm.





# *Cheers*

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