Cemetery Cocktails

RECIPE BOOK







Association for Gravestone Studies

RECIPE #1

The Graveyard

Serving Size: 1

Ingredients

- 1 oz. Vodka
- 1 oz. Rum (dark preferred)
- 1 oz. Gin
- 1 oz. Tequila
- 1 oz. Triple Sec
- 1 oz. Whiskey
- 1 oz. Scotch
- 1 oz. Lager Beer
- 1 oz. Stout Beer

Instructions

1. Pour liquors into a glass
2. Top with equal parts lager beer and stout beer
3. Stir and enjoy!

Drink this responsibly - it is VERY strong. You don't want to send yourself to an early grave!

RECIPE #2

Risen from the Grave

Serving Size: 1

Ingredients

- 3 oz. Absolut Citron Vodka
- 2 oz. St. Germain
- 1 handful ice
- 1/4 oz. strawberry puree
- Strawberry and mint leaf (for garnish)

Instructions

1. Combine the vodka and St. Germain in a cocktail shaker filled with ice. Shake.
2. Pour strawberry puree into the bottom of a martini glass. Top with vodka-St. Germain combination.
3. Garnish drink with a strawberry and a mint leaf.
4. Enjoy!

RECIPE #3

Cemetery cider

Serving Size: 1

Ingredients

- 2 oz. Spiced Rum
- 2 oz. Bourbon Whiskey
- 2 oz. Orange Rum
- 12 oz. Apple Cider

Instructions

1. Combine the rums and whiskey over ice into a cocktail shaker. Shake.
2. Add the apple cider and stir lightly.
3. Pour into a pint glass and serve.
4. Enjoy!

RECIPE #4

The Blue Bronze

Serving Size: 1

Ingredients

- 1.5 oz. lime vodka
- 1/2 oz. blue curacao
- 1 can of Sprite

Instructions

1. Combine the vodka and blue curacao over ice into a cocktail shaker. Shake.
2. Add the Sprite and stir lightly.
3. Pour into a highball glass packed with ice and serve.
4. Enjoy!

RECIPE #5

Grave Juice

Serving Size: 1

Ingredients

- 2 oz. dark rum
- 1/4 cup of orange juice
- 1/4 cup of milk
- 1/2 cup of Orange sherbet ice cream
- 1/4 cup ripe banana

Instructions

1. Add rum, orange juice, milk, sherbet, and banana into a blender. Blend until smooth.
2. Pour into glasses.
3. Enjoy!

RECIPE #6

Preservation Punch

Serving Size: 1

Ingredients

- 2 oz. tequila
- 1 oz. orange liqueur
- 1 oz. limoncello
- 1 oz. sour mix
- 1 dash orange juice

Instructions

1. Pour all ingredients in a cocktail shaker with ice.
2. Shake well.
3. Strain into a sour or highball glass.
4. Enjoy!

RECIPE #7

MONUMENT MOJITO

Serving Size: 4

Ingredients

Bootleg Mix

- 1/2 cup fresh lemon juice (about 3 large lemons, juiced)
- 1/4 cup fresh lime juice (about 1 large or 2 medium lines, juiced)
- 1/4 cup light agave nectar or cane sugar or honey
- 2 packed tablespoons fresh mint leaves

Per Drink

- 2 oz. bootleg mix
- 2 oz. gin, vodka or bourbon
- 2 oz. club soda

Instructions

1. *To make the bootleg mix:* Juice the lemons and limes into a liquid measuring cup. Add sweetener. Pour the juice and sweetener into a blender. Add 2 firmly packed tablespoons of fresh mint leaves. Blend thoroughly, until the mint is is broken into teeny tiny bits.
2. *To make the drinks:* Fill cocktail glasses with ice. For each drink, pour in 2 ounces of your bootleg mix, plus 2 ounces of your liquor of choice and top with 2 ounces club soda. Serve with a straw, which doubles as a stirring device.
3. Enjoy!

RECIPE #8

Burial Bramble

Serving Size: 1

Ingredients

- 2 oz. gin
- 1 oz. fresh lemon juice
- 1/2 oz. simple syrup
- 1/2 oz. crème de mûre
- 1 lemon, sliced
- blackberries

Instructions

1. In a cocktail shaker filled with ice, shake together the first three ingredients and strain into a rocks glass filled with crushed ice, mounded high.
2. Drizzle crème de mûre over the top.
3. Garnish with a slice of lemon, two blackberries, and a short straw.
4. Enjoy!

RECIPE #9

GREY GHOST

Serving Size: 1

Ingredients

- 3/4 oz. lemon juice
- 2 oz. gin
- 1/2 oz. Maraschino cherry liqueur
- 1 dash of Blue Curacao
- 1/2 oz. Creme De Violette

Instructions

1. Pour all ingredients over crushed ice in a shaker.
2. Shake vigorously until very cold and slightly frothy.
3. Strain into a chilled martini glass and serve.
4. Enjoy!

RECIPE #10

DECORATION DAY DAQUIRI

Serving Size: 1

Ingredients

- 1.5 oz white rum
- 3/4 oz. agave syrup or simple syrup
- 1/2 oz. freshly-squeezed grapefruit juice
- 1/2 oz. Luxardo Maraschino liqueur
- 1/2 oz. freshly squeezed lime juice
- 1 cup crushed ice
- Lime slices for garnish

Instructions

1. Fill a cocktail glass with a few cubes of ice and water and set aside to chill.
2. Combine rum, grapefruit juice, Maraschino liqueur, lime juice, agave or simple syrup, and crushed ice in a blender and process until ice is broken up and mixture is slushy.
3. Throw out ice water, fill with daquiri mixture, garnish with lime slices, and serve.
4. Enjoy!