



DrinkMasterPro

FREE GUIDE · 10 COCKTAILS

FREE GUIDE

10 Easy Cocktails That Impress

Ten classics, exact measures, and the order that makes them taste right.

Print it once and keep it next to the bottles.



DrinkMasterPro.com

Photographs: Pexels. Recipes, text and design: DrinkMasterPro.

A4 · 14 A4 pages

This guide is for adults of legal drinking age. Measure, taste, and stop when you have had enough. Never drink and drive.

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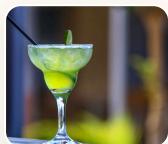
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HOW TO USE THIS GUIDE

Four rules that matter more than any single recipe in here.

Measure, always

A jigger is the difference between a drink and a guess. Free-pouring is the most common reason a homemade cocktail tastes wrong.

Shake or stir, not both

Shake anything with juice, syrup, dairy or egg. Stir anything that is all spirit, like the Negroni or the Old Fashioned.

Chill everything first

Cold glass, cold spirits, fresh ice. Ice chills a drink; it should never be asked to rescue a warm one.

Taste before you serve

Too sharp, add a few drops of syrup. Too sweet, add citrus. Too strong, stir a little longer over ice.

01

Aperol Spritz

Three ingredients, one ratio, and it still looks like a bar made it.

Difficulty: Easy

Ready in 3 min

Glass: Large Wine Glass



INGREDIENTS

Prosecco **3 oz (90 ml)**

Aperol **2 oz (60 ml)**

Soda Water **1 oz (30 ml)**

Orange slice **1**

Ice **enough to fill the glass**

METHOD

- 1 Fill a large wine glass to the top with fresh ice.
- 2 Pour in the chilled prosecco first so it keeps more of its fizz.
- 3 Add the Aperol, then top with soda water.
- 4 Give the drink one gentle lift with a bar spoon; do not churn it.
- 5 Garnish with a fresh orange slice and serve immediately.

ONE TIP THAT CHANGES THE DRINK

Pour the prosecco before the Aperol: you stir less and keep more fizz. Fill the glass to the top with ice.

02

Mojito

The drink that proves fresh mint is worth the two extra minutes.

Difficulty: Easy

Ready in 7 min

Glass: Highball glass



INGREDIENTS

White Rum	2 oz
Fresh Lime Juice	1 oz
Simple Syrup	0.75 oz
Fresh Mint Leaves	10–12 leaves
Soda Water	2 oz
Crushed Ice	1 cup

METHOD

- 1 Add mint leaves and simple syrup to a highball glass.
- 2 Gently muddle the mint — press and twist, don't shred.
- 3 Add lime juice and fill the glass with crushed ice.
- 4 Pour in the rum and stir gently with a bar spoon.
- 5 Top with soda water and garnish with a mint sprig and lime wheel.

ONE TIP THAT CHANGES THE DRINK

Press and twist the mint, never shred it. Torn leaves release chlorophyll and turn the drink bitter.

03

Margarita

Tart, salty and impossible to get wrong once you measure the lime.

Difficulty: Easy

Ready in 5 min

Glass: Rocks glass or coupe



INGREDIENTS

Blanco Tequila **2 oz**

Triple Sec / Cointreau **1 oz**

Fresh Lime Juice **1 oz**

Salt (for rim) **to taste**

Lime wheel **1 (garnish)**

METHOD

- 1 Rub a lime wedge around the rim of a rocks glass and dip in salt.
- 2 Combine tequila, triple sec, and lime juice in a cocktail shaker with ice.
- 3 Shake vigorously for 15 seconds until well chilled.
- 4 Strain into the prepared glass over fresh ice.
- 5 Garnish with a lime wheel and serve immediately.

ONE TIP THAT CHANGES THE DRINK

Salt only half the rim so each guest can choose. Fresh lime juice, never bottled, is the whole drink.

04

Daiquiri

Rum, lime and sugar: the shortest recipe here and the hardest to hide behind.

Difficulty: Easy

Ready in 4 min

Glass: Chilled coupe



INGREDIENTS

White Rum	2 oz
Fresh Lime Juice	0.75 oz
Simple Syrup	0.75 oz

METHOD

- 1 Chill a coupe glass in the freezer.
- 2 Combine rum, lime juice, and simple syrup in a shaker with ice.
- 3 Shake hard for 15 seconds.
- 4 Double strain into the chilled coupe.
- 5 Garnish with a lime wheel or serve straight up.

ONE TIP THAT CHANGES THE DRINK

Chill the coupe in the freezer before you start. A warm glass ruins an otherwise perfect Daiquiri.

05

Moscow Mule

Four ingredients, three minutes, and a copper mug that does half the work.

Difficulty: Easy

Ready in 3 min

Glass: Copper mug or highball



INGREDIENTS

Vodka	2 oz
Ginger Beer (not ginger ale)	4 oz
Fresh Lime Juice	0.5 oz
Lime wedge	garnish
Fresh mint	garnish

METHOD

- 1 Fill a copper mug (or highball glass) with ice.
- 2 Pour in the vodka and lime juice.
- 3 Top with cold ginger beer — don't stir, just let it cascade in.
- 4 Garnish with a lime wedge and mint sprig.

ONE TIP THAT CHANGES THE DRINK

Ginger beer, not ginger ale: ale is sweet and flat, beer brings the heat that makes the drink.

06

Negroni

Equal parts, stirred, and bitter enough to end the argument about sweet cocktails.

Difficulty: Easy

Ready in 3 min

Glass: Rocks glass



INGREDIENTS

Gin	1 oz
Sweet Vermouth	1 oz
Campari	1 oz
Orange peel	1 (garnish)
Ice	large cube

METHOD

- 1 Add gin, sweet vermouth, and Campari to a mixing glass filled with ice.
- 2 Stir for 30 seconds until well chilled and properly diluted.
- 3 Strain into a rocks glass over a large ice cube.
- 4 Express an orange peel over the drink, run it around the rim, and place as garnish.

ONE TIP THAT CHANGES THE DRINK

Stir for a full 30 seconds. A Negroni needs dilution as much as it needs the Campari.

Whiskey Sour

The drink that turns a bottle of bourbon into something guests ask for by name.

Difficulty: Easy

Ready in 5 min

Glass: Rocks glass or coupe



INGREDIENTS

Bourbon Whiskey	2 oz
Fresh Lemon Juice	0.75 oz
Simple Syrup	0.75 oz
Egg White (optional)	1
Angostura Bitters	2 dashes (garnish)
Maraschino Cherry	1 (garnish)

METHOD

- 1 If using egg white, add all ingredients to shaker WITHOUT ice and dry shake for 15 seconds.
- 2 Add ice and shake again vigorously for 15 seconds.
- 3 Strain into a rocks glass over ice or a coupe glass straight up.
- 4 Dash bitters on the foam in a decorative pattern.
- 5 Garnish with a cherry and orange slice.

ONE TIP THAT CHANGES THE DRINK

Without egg white, shake with ice only. With egg white, dry shake first, then shake again with ice.

08

Cosmopolitan

Sharp, pink and built on cranberry: the safest order for a crowd that cannot decide.

Difficulty: Easy

Ready in 5 min

Glass: Chilled coupe or martini glass



INGREDIENTS

Citrus Vodka	1.5 oz
Triple Sec / Cointreau	0.75 oz
Cranberry Juice	0.75 oz
Fresh Lime Juice	0.5 oz
Lime wheel or orange peel	garnish

METHOD

- 1 Chill a coupe or martini glass with ice water.
- 2 Combine all ingredients in a cocktail shaker with ice.
- 3 Shake hard for 15 seconds.
- 4 Discard the ice from the glass.
- 5 Double strain into the chilled glass. Garnish with a flamed orange peel or lime wheel.

ONE TIP THAT CHANGES THE DRINK

Keep the cranberry to three quarters of an ounce. More than that and the drink turns sweet and flat.

09

Espresso Martini

The only dessert and aperitif that arrive in the same glass.

Difficulty: Medium

Ready in 5 min

Glass: Chilled coupe



INGREDIENTS

Vodka	1.5 oz
Coffee Liqueur (Kahlúa)	0.75 oz
Fresh Espresso	1 shot (hot)
Simple Syrup	0.5 oz
Coffee beans	3 (garnish)

METHOD

- 1 Pull a fresh espresso shot and let it cool for 2 minutes — hot espresso creates more foam.
- 2 Fill a cocktail shaker with ice.
- 3 Add vodka, coffee liqueur, espresso, and simple syrup.
- 4 Shake hard for 20–25 seconds — the vigorous shake creates the signature crema foam.
- 5 Double strain into a chilled coupe glass. Garnish with 3 coffee beans arranged in the center.

ONE TIP THAT CHANGES THE DRINK

Shake harder than feels reasonable. The crema on top is foam, and foam only comes from a violent shake.

10

Old Fashioned

Whiskey, bitters and a little sugar. Learn it and you can improvise for life.

Difficulty: Easy

Ready in 4 min

Glass: Rocks glass



INGREDIENTS

Bourbon or Rye Whiskey **2 oz**

Angostura Bitters **2–3 dashes**

Simple Syrup or Sugar Cube .. **0.25 oz**

Orange peel **1 (garnish)**

Luxardo Maraschino
Cherry **1 (garnish)**

METHOD

- 1 Place a sugar cube in a rocks glass and saturate with bitters.
- 2 Add a splash of water and muddle until dissolved.
- 3 Add the whiskey and a large ice cube.
- 4 Stir gently 20–30 times to chill and dilute.
- 5 Express an orange peel over the glass, run it around the rim, and add as garnish. Add a quality maraschino cherry.

ONE TIP THAT CHANGES THE DRINK

Stir 20 to 30 turns over one large cube. Small cubes dilute fast and leave the drink watery.

The kit you actually need

Eight pieces of equipment cover every recipe in this guide. No brands, no affiliate links: buy whatever fits your kitchen.

● Measuring

- A jigger with 15 ml and 30 ml cups: the one tool that changes your drinks the most.
- A small kitchen scale, if you prefer weighing syrups and juices in grams.
- Measuring spoons, for dashes, barspoons and small syrup measures.

● Cutting and pressing

- A small sharp knife and a plastic board, kept for citrus only.
- A hand citrus press or a reamer: you need roughly one lime for every two drinks.
- A muddler with a flat, unvarnished head, for mint and fruit.

● Always worth having

- Fresh limes and lemons, juiced the same day you serve them.
- Simple syrup: one part sugar to one part hot water, stirred until clear and kept in the fridge.
- One bottle of aromatic bitters. Two dashes fix a drink that tastes flat.

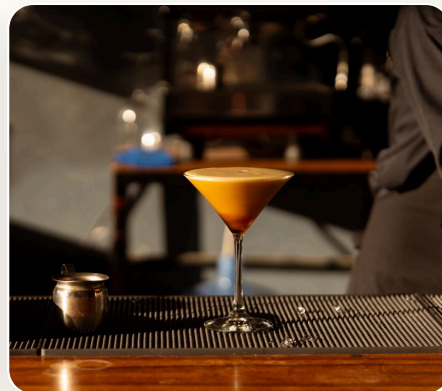
● Mixing and shaking

- A three-piece shaker. A Boston shaker is cheaper to replace; a cobbler shaker has a built-in strainer.
- A mixing glass and a long bar spoon, for stirred drinks such as the Negroni or the Old Fashioned.
- A Hawthorne strainer for the shaker, plus a fine mesh strainer for double straining.

● Serving

- A bag of ice, bought the same day. Ice is an ingredient, not a detail.
- A chilled coupe, a rocks glass and a highball: between them they cover every recipe here.
- A small fine grater or a peeler, for citrus peel and zest.

Photographs: Pexels. Recipes, text and design: DrinkMasterPro.



CHECKLIST

Before the first round

Three things worth doing ten minutes before guests arrive.

- 1 Chill the glasses in the freezer, not the fridge: a frozen glass holds a drink cold for twice as long.
- 2 Squeeze the citrus the same day and keep it covered. Bottled juice is the usual reason a homemade cocktail tastes flat.
- 3 Buy ice the same day you serve. Ice is an ingredient, and old ice tastes of the freezer.

YOUR NOTES

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