

BIPOLAR COCKTAILS



Recipes and Book Design by
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The Wandering Alchemist
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The ice gives and the ice takes but it always inspires. Jeremy Payne's bipolar personality keeps him frozen to the North and South as "Bartender Extraodinaire". Everyday, as his mood swings, he concocts another magical mixture of infused flavours to tickle the taste buds of the adventurous traveller.

Like a magician revealing the disappearing lady trick, he shares his knowledge of mixology so you too can conquer your friends with these new found flavours.

Infusions are his passion and these subtle hints of flavour are all laid bare for your pleasure.

Enjoy.

-John Rodsted

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The Cheeky Jezza

Created on a scientific voyage from Greenland to Iceland and named for the author.

60mL Pimm's Cup No 1

60mL Gold Tequila

9 dash Angostura Bitters

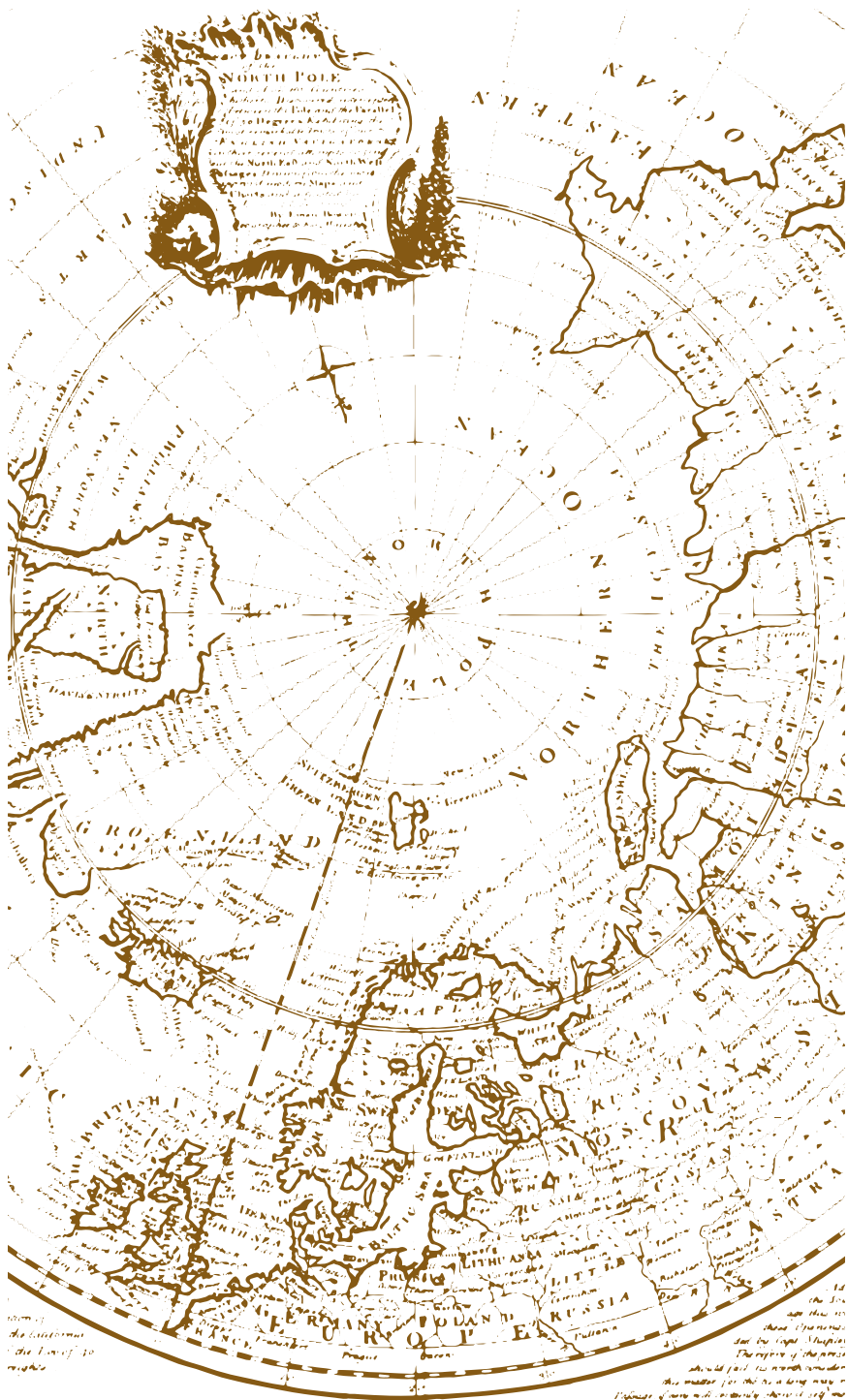
8mL Fresh Lemon Juice

Fill Tonic Water

Stir the first four ingredients with ice and strain into an ice-filled beer glass.

Top with Tonic Water.

Garnish with a lemon halfwheel.



ARCTIC RECIPES

Aukward Surprise

This distinctively Arctic cocktail takes its name from the Little Auks that nest in large colonies at these high latitudes. Its ingredients are locally sourced: tequila from the Svalbard cactus, mango from trees that grow in forests near the North Pole, and orange bitters from the well-known Greenland orange groves. Did you know that Little Auks nest in these mango forests and orange groves? Quite a surprise!

- Simon Boyes

45mL Silver Tequila
60mL Mango Puree
6 dash Orange Bitters
2 drops Tabasco
Fill Soda

Shake with ice. Strain into an ice-filled old-fashioned glass. Top with soda. Garnish with a lime wedge.

Baby Louis

60mL Spicy Citrus Vodka
60mL Sprite
squeeze Lemon Wedge

Build in an ice-filled old-fashioned glass. Discard lemon wedge. Twist lemon peel, rub rim, and drop in glass.

Berry Muffin

45mL Ginger Vodka
15mL Raspberry Jam
15mL Blackcurrant Jam
Fill Sprite

Shake the first three ingredients vigorously with ice. Strain into an ice-filled old-fashioned glass. Top with Sprite. Garnish with lemon zest.

Blood in the Water

45mL Cinnamon Rum
120mL Orange Juice
120mL Cranberry Juice

Shake with ice. Strain into an ice-filled highball glass.

Blubbertown

45mL Cranberry Vodka
45mL Bourbon Whiskey
2 dash Aromatic Bitters
60mL Apple Juice
Fill Soda

Shake the first four ingredients with ice. Strain into an ice-filled old-fashioned glass. Top with soda. Garnish with apple slice.



Boom-Boom Lawton

Named after two excursions led by One Ocean Expeditions Director of Operations Aaron Lawton went rather awry—one wandered into a live blasting area, the other into the shooting range of a would-be hunter—he managed to get everyone back to safety. This one mixes the sweet with the hot—thus, the boom.

45mL Cranberry Vodka

15mL Triple-sec

15mL Grenadine

squeeze Lemon Wedge

1 dash Tabasco Sauce

Fill Soda

Shake the first five ingredients with ice. Strain into an ice-filled old-fashioned glass. Top with soda.

Bread & Butter

Pudding

60mL Sassy Jack

Fill Ginger Ale

Build in an ice-filled old-fashioned glass. Top with ginger ale.

Campfire Caesar/ Smokin' Mary

Made with Clamato Juice, the Campfire Caesar is an Umami pleasure. The same cocktail made with Tomato Juice, the Smokin' Mary is a savoury treat.

30mL Smoked Pepper

Vodka

120mL Clamato/Tomato Juice

4 drops Worcestershire Sauce

squeeze Lemon Wedge

Build in an ice-filled highball glass. Discard lemon wedge.

Garnish with bacon slice, scallion, and fresh ground pepper.

Gone Troppo

60mL Lemongrass Vodka

15mL Hibiscus Infusion

60mL Pineapple Juice

Fill Sprite

Shake vigorously with ice. Strain into an ice-filled old-fashioned glass. Top with Sprite. Garnish with a lime wedge.

Hamna

Harbour in Norwegian. Created at Bourbonhamna, Svalbard.

45mL Bourbon Whiskey

22mL Lime Cordial

120mL Orange Juice

Shake with ice. Strain into an ice-filled old-fashioned glass. Garnish with an orange halfwheel.

Histrionic Gjoa

A dangerous concoction. Not named after Amundsen's ship, but rather a small sailboat stuck in Arctic ice and menaced by a pair of polar bears—and its hysterical co-captain, wild with fear. Fortunately, the Vavilov saved the day, pulling the foundered sailboat to safety.

30mL Mango Vodka

30mL Lemongrass Vodka

30mL Pineapple Juice

squeeze Lemon Wedge

Shake with ice. Strain into an ice-filled old-fashioned glass. Garnish with a lemon wedge.

King Eider

Eider-know how this one got its name! Oh yes, I remember now. The bright orange beak of the drake reflects the striking colours of the cocktail, thanks to the apricot brandy and Grand Marnier. King Eiders have been known to fly further and dive deeper after just the smallest sip of this uniquely Arctic mix.

- Simon Boyes

45mL Apricot Brandy

45mL Grand Marnier

5 dash Aromatic Bitters

1 dash Sambal Chili

Shake with ice. Strain into an ice-filled old-fashioned glass. Garnish with a lime wedge.

Mark's Shaggy Parrot

In honour of the Kakapo Parrot "Sirocco" that assaulted Mark Carwardine's head as Stephen Fry narrated. This happened during the filming of their show "Last Chance to See".

45mL White Rum

15mL Blue Curacao

15mL Lime Cordial

squeeze Lemon Wedge

Fill Pineapple Juice

Shake the first four ingredients with ice. Strain into an ice-filled old-fashioned glass. Top with pineapple juice. Garnish with a lime wedge.

Mette's Mad Magic

The Birthday Bonanza in a Beaker for the Mad Norwegian Princess.

45mL Vanilla Rum

22mL Grand Marnier

Build in an old-fashioned glass with three ice cubes.

Midnight Sun

Created at midnight, one bright, arctic night. Bella gets the credit for this one.

45mL Spicy Citrus Vodka

15mL Irish Whiskey

90mL Guava Puree

90mL Soda

squeeze Lime Wedge

Build in an ice-filled old-fashioned glass. Squeeze the lime wedge and drop into the glass.

Midsummer Ice Dream

45mL **Ginger Vodka**
2 dash **Extra Dry Vermouth**
squeeze **Lemon Wedge**
Fill **Hard Apple Cider**
Build the first three ingredients in an ice-filled highball glass. Discard lemon wedge. Top with hard apple cider. Garnish with a lemon wedge.

Mud & Blood

45mL **Grand Marnier**
22mL **Port**
120mL **Newcastle Brown Ale**
60mL **Coke**
Build in an ice-filled old-fashioned glass. Garnish with a lime wedge.

Nansen's Tonic

Fritjof Nansen had to survive out on the ice and probably could have used this "healthy" tonic.

45mL **Ginger Vodka**
4 dash **Honey Syrup**
4 dash **Angostura Bitters**
Shake with ice. Strain into an ice-filled old-fashioned glass. Garnish with a lemon wedge.

Polar Torta

45mL **Blackberry Brandy**
15mL **Creme de Cacao**
3 dash **Orange Bitters**
Fill **Soda**
Build in an ice-filled old-fashioned glass. Top with Soda. Garnish with kiwi slice.

Puffin' & Blowin'

Have you ever wondered why the Puffin has a red beak and red feet? Well, when it's dark and nobody is watching, flocks of Puffins descend upon Arctic elder bushes to feast on the red berries. That's the link with this cocktail - a masterful blend of Drambuie with elderberry brandy. But what about the second part of its name? The answer, my friend, is blowin' in the wind, the answer is blowin' in the wind.

- Simon Boyes

45mL **Drambuie**
45mL **Elderberry Brandy**
2 dash **Orange Bitters**
Squeeze **Lemon Wedge**
Fill **Soda**

Shake the first four ingredients with ice. Strain into an ice-filled old-fashioned glass. Top with Soda. Garnish with a half orange wheel.

Purple Fresh

45mL **Lavender Vodka**
8mL **Simple Syrup**
Fill **Tonic Water**
Shake with first two ingredients with ice. Strain into an ice-filled old-fashioned glass. Fill with tonic water. Garnish with a lime wedge.

Rosy Breasted Bed Thrasher

An inside joke among kayak guides—when in doubt about wildlife, simply point at any avian flyer and name this bird—this drink will certainly make you feel rosy.

Rinse chilled old-fashioned glass and ice with Pernod

45mL Cherry Vodka

45mL Cherry Juice

squeeze Lime Wedge

Shake with ice. Strain into an ice-filled old-fashioned glass.

Garnish with a lime wedge.

Rude Bear

Rinse glass with Pernod

45mL Spiced Rum

90mL Leffe Brune Dark Ale

90mL Coke

Build in an ice-filled old-fashioned glass. Garnish with a quarter orange wheel.

Seal Bait

60mL Gin

60mL Pineapple Juice

Shake vigorously with ice.

Strain into a chilled coupe glass. Garnish with 3 drops of Angostura Bitters.

Seizure

A riff on a Caesar, but definitely has a richer, more savory punch.

45mL Smoked Pepper Vodka

15mL Demi Glace

180mL Tomato Juice

2 drops Truffle Oil

Shake first three ingredients with ice. Strain into an ice-filled old-fashioned glass.

Garnish with Truffle Oil and a lemon wedge.

Somewhere South of Here

60mL Silver Rum

15mL Kahlua

2 dash Orange Bitters

120mL Pineapple Juice

Shake ingredients with ice.

Strain into an ice-filled old-fashioned glass. Garnish with an orange halfwheel.

Spitsbergen Bear

Vodka and Aquavit get along in the glass just like the Russian and Norwegian influences in Spitsbergen.

45mL Toffee Vodka

45mL Cream

22mL Aquavit

Add toffee Vodka and cream to an ice-filled old-fashioned glass. Stir. Add Aquavit and stir.

The Colony Collapse

60mL Jack Daniel's
45mL Apple/Pear Juice
10 dash Honey Syrup
4 dash Angostura Bitters
squeeze Lime Wedge

Shake with ice. Strain into an ice-filled old-fashioned glass. Garnish with Marascha Cherry.

The Fat Walrus

45mL Irish Whiskey
22mL Peach Syrup
4 dash Angostura Bitters
180mL Grapefruit Juice

Shake vigorously with ice. Strain into an ice-filled old-fashioned glass. Garnish with a lime wedge.

The Frozen Airship

Roald Amundsen was the first to successfully reach the North Pole with an airship. Some others were not so lucky.

45mL Keffir Lime Gin
Fill Tonic Water

Build in an ice-filled old-fashioned glass. Top with tonic water. Garnish with a lime wedge.

The Jewelled Fox

While landing in 14th of July Bay, the first Arctic Fox of the trip appeared. This drink is a take on the Ceasar inspired by Julius.

45mL Scotch Whiskey
45mL Lemongrass Vodka
2 dash Tabasco
4 dash Worcestershire
2 Lemon Wedge
90mL Tomato Juice

Stir with ice. Strain into an ice-filled highball glass.

The Mansfield Marble

45mL Spicy Citrus Vodka
15mL Lavender Vodka
15mL Simple Syrup
squeeze Lime Wedge
Fill Ramlosa Citrus

Squeeze lime wedge and rub skin around rim. Drop into an ice-filled old-fashioned glass. Build cocktail. Top with Ramlosa Citrus Mineral Water. Garnish with lime wedge

The Portly Bear

90mL Port
45mL Irish Whiskey
22mL Maple Syrup Vodka
2 dash Angostura Bitters

Shake with ice. Strain into an ice-filled old-fashioned glass.

The Erebus Terroir

In 1845 the Erebus and Terror set sail for the Northwest Passage, never to be seen again; we now know that the men perished from scurvy, exacerbated by lead poisoning. The tragedy could have been avoided, had they only brought this zesty cocktail along. For safety on a long sea journey, consume one ration per day (in a lead-free glass).

- Jimmy Thomson

60mL Screech Rum
22mL Fresh Lime Juice
15mL Grapefruit Juice
15mL Simple Syrup
8mL Pimento Dram

Shake with ice. Strain into an ice-filled old-fashioned glass. Garnish with a lime wedge.

The Tundra Thumper

45mL Aquavit
22mL Campari
15mL Peach Syrup
Fill Soda

Shake first three ingredients with ice. Strain into an ice-filled old-fashioned glass. Top with soda.

A Vavilov Affair

Nikolai Vavilov collected 100,000's of seeds to establish the seed bank one sees when sailing out of Longyearben.

Sugarcube

2 dash Angostura Bitters
22mL Calvados
22mL Bourbon Whiskey
22mL Apple Juice

Muddle sugar with bitters and a couple of drops of water. Add ice, Calvados and Bourbon. Stir. Add apple juice. Stir.

Ut Av Verden

"Out of this World" in Norwegian.

45mL Aged Rum
15mL Pimento Dram
15mL Simple Syrup
2 dash Angostura Bitters
120mL Orange Juice

Shake with ice. Strain into an ice-filled highball glass.

Victoria's Secret

A Strait that holds its secrets close, the Terror and the Erebus sat in the depths of its gunmetal grey waters for hundreds of years—the Victoria gave up a big one when the Erebus was discovered with the help of the Vavilov in 2014. Not so scandalous, but definitely some sexy history.

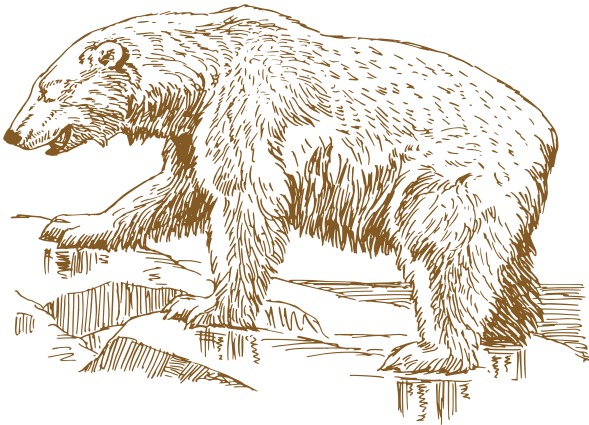
45mL Gin
15mL Peach Syrup
15mL Orange Juice
¼ oz Dry Vermouth

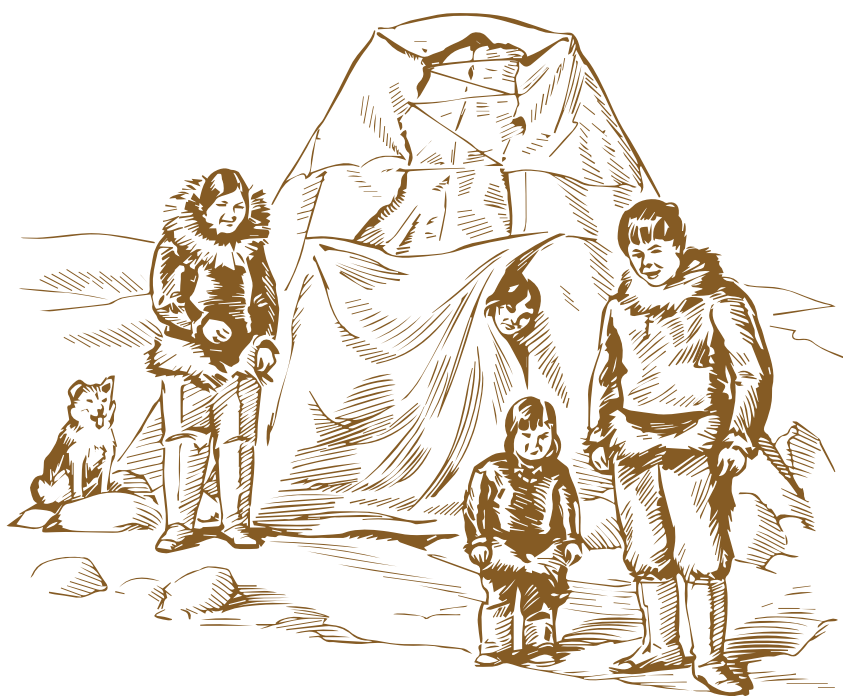
Shake with ice. Strain into an ice-filled old-fashioned glass. Top with soda. Garnish with lime wedge.

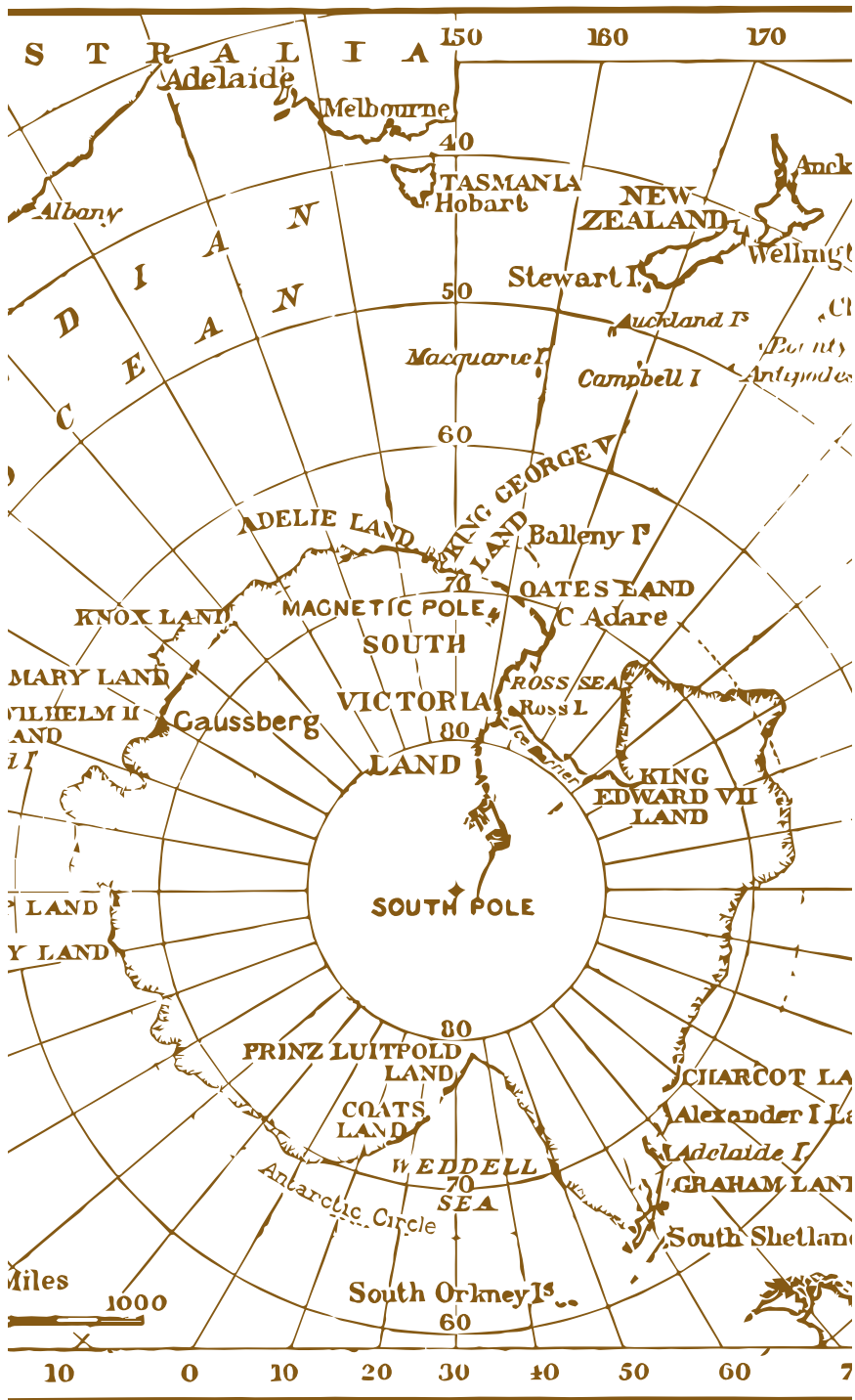
Yellow Submarine

45mL Malibu Rum
22mL Saffron Vodka
22mL Lime Juice
60mL Guava Juice

*Shake with ice. Strain into an
ice-filled old-fashioned glass.
Garnish with a lime wedge.*







ANTARCTIC RECIPES

Biosecure

45mL **Gin**
30mL **St Germaine**
3 dash **Lemon Bitters**
3 grinds **Ground Black Pepper**
Fill **Soda**

Shake with ice. Strain into an ice-filled rocks glass. Top with Soda. Garnish with a lime wedge.

Bruce's Medal

45mL **Scotch Whisky**
30mL **St Germaine**
squeeze **Lime Wedge**
3 dash **Pear Bitters**

Build in an ice-filled rocks glass. Leave squeezed lime in glass. Garnish with a lime wedge.

Caldera

45mL **Bailey's Irish Cream**
½ tsp **Aztec Spices**
 Hot Chocolate

Stir in an Irish coffee glass. Top with whipped cream. Garnish with small dried chili pepper.

Chintoos on the Rocks

45mL **Irish Whiskey**
2 dash **Honey Syrup**
2 dash **Angostura Bitters**

Build in an ice-filled rocks glass. Garnish with a thick orange twist.

Crabeater Tonic

This drink, like its pinniped namesake, is actually a misnomer. There are no crabs in the drink, nor should there be. Under no circumstances should you put crabs in this drink. It bears repeating: do not put crabs in this cocktail. Trust us on this.

- Jimmy Thompson

45mL **Ginger Vodka**
1 dash **Honey Syrup**
3 dash **Angostura Bitters**
Fill **Soda**

Build in an ice-filled rocks glass. Top with Soda. Garnish with a slice of fresh ginger and lemon wedge.

Doctor S. A. Brick

This drink is best enjoyed with a clear, penguin-free view of the Scotia Sea. Any body of water will do, provided there are no bloodthirsty penguins leering at you through the porthole, probing you for weakness, judging your character, coveting your skin with their icy, black eyes. Enjoy with your loved ones, then hold them close and lock your doors. Fear is your only friend now. Sleep lightly. Lemon garnish will do in a pinch.

- Jimmy Thompson

45mL **Gin**
15mL **Port**
3 dash **Angostura Bitters**
Fill **Sprite**

Build in an ice-filled rocks glass. Top with Sprite. Garnish with a lime wedge.

Gritty Vicar

Created the first day we stopped in at Grytviken on South Georgia Island. A treat that surely would've been appreciated by the gritty whalers at Grytviken, this cocktail brings together the tropical—spiced rum—with dark beer from Germany.

45mL **Spiced Rum**
45mL **Dunkel Weiss Beer**
45mL **Coke**
15mL **Triple Sec**

Build in an ice-filled highball glass. Stir.

Gut Rot 1916

45mL **Ginger Vodka**
5 dash **Lemon Bitters**
15mL **Simple Syrup**
Fill **Soda**

Stir the first three ingredients with ice. Strain in to an ice-filled highball glass. Top with soda.

Hoosh

Based on a catch-all survival stew—often made with boiled pemmican—a concoction designed to keep you alive rather than appetize, this drink has the opposite effect, with a deep, sweet mix of Guinness and Pimm's.

45mL **Pimm's No1**
45mL **Guinness**
Fill **Gingerale**

Build in an ice-filled highball glass. Stir. Garnish with a lime wedge.

Kiwi Doc

With a double measure of vodka, this simple prescription is just what the ship's doctor ordered (a Kiwi bloke named Howard), and it will definitely cure what ails ya.

60mL **Kiwi Vodka**
30mL **Dry Vermouth**

Shake with ice. Strain in to an ice-filled old-fashioned glass. Garnish with a slice of kiwi fruit and a filled 5ml syringe.

I Can't Feel My Face

As refreshing as an involuntarily extended Inuit roll in sub-freezing Antarctic waters. Drink on a hot day, a cold day, a good day, a big day, Groundhog Day, a hard day, your mother's birthday, or all day. Brainfreeze guaranteed.

- Jimmy Thompson

45mL Jack Daniel's

30mL Enkelt Bitters

15mL Cynar

1 dash Sambal Chili

Fill Cranberry Juice

Shake with ice. Strain into an ice-filled rocks glass. Top with Cranberry Juice.



Indecisive

Take one - wait, one and a half? No. One. Yeah, and a half - measures of Jack Daniel's. Actually, make it Sassy Jack. Yeah, that sounds better. Or does it? It sounds good, but... could it be better? What else could we use? We're getting off track here. Okay so pour the Sassy Jack over ice, then add ¼ oz. of honey syrup. Or? Or... maybe use simple syrup. No definitely honey syrup. Or whatever; you make the call. Finally (finally? Are we finished?) add two dashes of orange bitters. If you want. Does that sound good? I can't decide. Best served after some deliberation.

- Jimmy Thompson

45mL Sassy Jack

8mL Honey Syrup

2 dash Orange Bitters

Build in an ice-filled old-fashioned glass. Garnish with a lemon twist.

Isla Muerte

60mL Reposado Tequila

8mL Honey Syrup

2 dash Orange Bitters

Build in an ice-filled old-fashioned glass. Garnish with a lemon twist.

King Haakon

45mL Blended Whisky
60mL Cold-brewed Coffee
5 dash Chocolate Bitters
dash Simple Syrup
Fill Soda

Shake the first four ingredients with ice. Strain in to an ice-filled highball glass. Top with Soda.

Matriarch

Orca pods are led by a senior, related female that dictates where they go and what they eat; this drink is specially formulated to help you forget that grandmas are out there telling their offspring to drown and devour baby whales.

-Jimmy Thompson

45mL Dark Rum
3 dash Angostura Bitters
1 dash Tabasco Sauce
15mL Grenadine
Fill Soda

Shake with ice. Strain in to an ice-filled highball glass. Top with Soda.

Penguin in the Hole

45mL Jagermeister
90mL Orange Juice
Fill Tonic Water

Build in an ice-filled rocks glass. Top with Tonic Water.

Petrel Shortage

Oh no, nothing could be worse than a long queue at the petrel pumps! But luckily, Uncle Jezza has the strength to squeeze every last drop of liquid from the unfortunate petrels! Enriched by the different flavours of Snow Petrel, Storm Petrel and the highest octane Giant Petrels, this whisky-based delight has a distinctive red coloration. Is that petrel blood, you ask? Oh no, we can categorically assure you that no petrel is harmed in the mixing of this drink: the colour comes from tomato juice.

- Jimmy Thompson

45mL Scotch Whisky
3 dash Tabasco
5 dash Worcestershire Sauce
dash Fresh Lime Juice
120mL Tomato Juice
Salt and Pepper

Stir with ice and strain into an ice-filled highball glass. Garnish with a peppered lemon halfwheel.

Polar Colada

60mL Pineapple Rum
45mL Mango Puree
15mL Cream of Coconut
15mL Pineapple Shrub
Fill Soda

Shake the first four ingredients with ice. Strain in to an ice-filled highball glass. Top with Soda.

Polar Julep

60mL **Mint Bourbon**

15mL **Simple Syrup**

Fill a highball glass with crushed ice. Build.

Second Half Century

Created on Paul Goldstein's birthday as he turned 51 during a trip to South Georgia Island.

45mL **Earl Grey Gin**

22mL **Grand Marnier**

dash **Sweet Vermouth**

Shake with ice and strain into a chilled cocktail glass. Garnish with thin orange zests.

Soph-isticated

30mL **Kiwi Vodka**

30mL **Pineapple Rum**

15mL **Kiwi Shrub**

dash **Honey Syrup**

Fill **Sprite**

Shake the first four ingredients with ice. Strain in to an ice-filled highball glass. Top with Sprite.

Strawberry Fjords Forever

45mL **Basil Vodka**

60mL **Strawberry Puree**

dash **Balsamic Reduction**

Fill **Soda**

Stir the first two ingredients with ice and strain into an ice-filled highball glass. Top with soda. Add balsamic reduction. Garnish with a basil leaf and half strawberry.

Sub Equatorial

45mL **Saffron Vodka**

15mL **Coconut Syrup**

Fill **Soda**

Build in an ice-filled old-fashioned glass. Stir. Garnish with a lime wedge.

The Antarctic Owl

Owlus Simonii Incognito.

As all good twitchers know, owls are nocturnal - but the Antarctic Owl is equinocturnal, appearing only at dusk in March and September so this mythical creature - first described by Simon Boyes - is only seen by those hardy folk who winter in Antarctica seen particularly after a couple of these cocktails. Being equinocturnal this cocktail starts with a dark base - cold brewed coffee, but but comes with a warm heart - smooth dark rum. Orange and chocolate bitters, plus a tincture of honey syrup and a touch of saline round this smoothly dark drink off, while mini marshmallows suggest the owl pellets that come from Simonii's main diet, the snow mouse!

- Sir John Richard Dudeney

45mL **Dark Rum**

90mL **Cold-brewed Coffee**

3 dash **Orange Bitters**

dash **Chocolate Bitters**

dash **Saline**

Shake with ice and strain into a chilled old-fashioned glass. Garnish with a sprinkle of mini marshmallows.

The Big Swell

45mL Tequila Anejo
15mL Apricot Brandy
dash Grenadine
Fill Fresh Orange Juice

Stir the first two ingredients with ice and strain into an ice-filled highball glass. Top with orange juice. Add Grenadine. Garnish with a lime wedge.

The Convergence

45mL Rye Whiskey
5 leaves Fresh Mint
dash Simple Syrup
5 dash Hot Pepper Bitters
Fill Soda

Shake the first four ingredients with ice. Strain in to an ice-filled highball glass. Top with soda.

The Crutchfield Caper

30mL Jim Beam Bourbon
30mL Patron Tequila Silver
15mL Grand Marnier

Build in an ice-filled highball glass. Garnish with one piece of stem ginger in syrup.

The Irish Giant Tom Crean

One of Shackleton's toughest and most dependable men, Crean stuck by his side over the perilous voyage from Elephant Island to South Georgia, and accompanied him during his historic and treacherous crossing of the island. This cocktail is strong and bold—Crean would've approved.

2 slices Fresh Ginger
45mL Irish Whiskey
Fill Ginger Ale

Muddle ginger in an old-fashioned glass. Add ice and remaining ingredients. Garnish with a lemon halfwheel.

The Mazel Nut

30mL Maple Syrup Vodka
30mL Frangelico
3 dash Pear Bitters
squeeze Lime Wedge
Fill Soda

Build in an ice-filled old-fashioned glass. Top with Soda. Garnish with a lime wedge.

The Quick Shag

Formerly known as the Rapid Cormorant, the name was officially changed (by international ornithological committee) to something a bit sexier. Served with ice, it can also be called Shag-on-the-Rocks. The tennis star Boris Becker is famous for having enjoyed this cocktail in a broom cupboard at a restaurant - but, beware Dear Drinkers, a paternity lawsuit followed.

- Simon Boyes

**45mL Coffee Infused
Aged Rum**

15mL Triple Sec

Shake with ice and strain into an ice-filled old-fashioned glass. Garnish with thin orange zests.

The Red-Headed Earl

No story here—just a punny mix of ingredients—gin infused with earl grey, some ginger(ale), and the bitters, for that signature reddish tinge.

45mL Earl Grey Gin

2 dash Angostura Bitters

Fill Gingerale

Stir in an ice-filled highball glass. Garnish with a lime wedge.

The Royal Wanderer

All the best cocktails are well mixed, as is the name of this delicious concoction. Here we have two great albatrosses mixed together, the Royal and the Wandering. And just as the tastes of the ingredients are inextricably entwined, so are the identifications of these two majestic seabirds. Does it have a black band on the tail? Is that a hint of pineapple juice with the tequila and chartreuse? Is there an orange-coloured neck patch? Ah yes, that'll be the contribution of the orange bitters!

- Simon Boyes

45mL Reposado Tequila

30mL Green Chartreuse

60mL Pineapple Juice

5 dash Orange Bitters

Fill San Pellegrino Limon

Shake the first four ingredients with ice. Strain in to an ice-filled highball glass. Top with San Pellegrino Limon.

The Saucy Penguin

The inspiration for this tasty mix is the rare Kahlua Penguin of the remotest parts of the Antarctic Peninsula. So rare is it that no-one has ever seen one, despite ornithological expeditions being sent out in search of it. Yet it is a record-breaker in its own right. While other penguin species may be the largest, smallest, prettiest, noisiest or smelliest, none can touch the Kahlua for its sauciness. So saucy is the male in the breeding season, that he can attract a harem of five hundred females. It is also the only species of flying penguin, migrating to the tropics each winter to lie on Caribbean beaches and drink neat Kahlua - that's how it got its name!

- Simon Boyes

22mL Kahlua
60mL Toffee Vodka
45mL Cream

Build in an ice-filled old-fashioned glass. Stir.

The Screaming Katabatic

The Katabatic Winds are air flows that come down a glacier and can reach speeds of 70 knots in 10 minutes.

45mL Lemongrass Vodka
60mL Mango Puree
120mL Fresh Orange Juice
dash Fresh Lime Juice
dash Sambal Chili

Shake with ice and strain into an ice-filled highball glass. Garnish with a lime wedge.

The Stromness Strut

45mL Gin
22mL Fresh Lemon Juice
Fill Ginger Ale
8mL Maple Syrup

Stir the first two ingredients with ice. Strain into an ice-filled old-fashioned glass. Top with ginger ale. Add maple syrup. Garnish with a lemon halfwheel.

The 20 year Emperor

45mL Grey Goose Vodka
15mL Grenadine
4 dash Angostura Bitters
squeeze Lime Wedge
Fill Soda

Shake with ice. Strain into an ice-filled old-fashioned glass. Top with soda.

Turgor

Turgor is the cell tension that comes about when the cell in a plant has got enough liquid in it. If the cells do not have the necessary amount of liquid in them they become flaccid and the plant wilts. Applies to some bar patrons as well.

45mL Spiced Rum

120mL Apple Juice

60mL Cranberry Juice

Ground Nutmeg

squeeze Lime Wedge

Shake with ice and strain into an ice-filled highball glass. Garnish with an orange halfwheel.

Wild Cherry

Known to a select few as "Popping your Antarctic Cherry" as we served this one on our first continental landing.

45mL Jack Daniels

60mL Cherry Juice

60mL Coca-cola

Fill Soda

3 dash Hot Pepper Bitters

Build in an ice-filled old-fashioned glass. Garnish with a fresh cherry.

Yacht on the Rocks

45mL Vodka

15mL Grand Marnier

15mL St Germaine

3 dash Angostura Bitters

1 dash Saline

60mL Tonic Water

Build in an ice-filled old-fashioned glass. Stir. Garnish with a lemon twist.

PARTY DRINKS

For 100 - 120 people

Hot Apple Cider

- 12 L Apple Juice
- 2 L Pomegranate Juice
- 12 Cinnamon Sticks
- 250 mL Lemon Juice
- 1 L Spiced Rum

Mix the first four ingredients and bring to your preferred temperature. Strain. Serve with a shot of Spiced Rum.

Mulled Wine

- 6 L Red Wine
- 2 L Grape/Cherry Juice
- 1 L Brandy
- 500 mL Lime Cordial
- 12 Cinnamon Sticks
- 2 Tbsp Whole Cloves
- 1 C Sugar

Mix ingredients and bring to your preferred temperature. Strain. Serve.

Rum Punch

- 6 L Orange Juice
- 2 L Pineapple Juice
- 2 L Cranberry Juice
- 250 mL Raspberry Puree
- 2 L Spiced Rum
- 500 mL Lime Cordial

Soda

Mix first six ingredients. Pour into ice-filled serving jugs halfway. Top with soda. Serve.

Sailor's Grog

- 1 L Aged Rum
- 10 L Black Tea
- 2 C Unsalted Butter
- 5 C Sugar
- 5 Tsp Ground Nutmeg
- 1 L Brandy

Brew the Black Tea. Remove tea bags. Add Rum, Butter, Sugar, and Nutmeg. Bring to a boil. Take off heat and add warmed Brandy. Serve.

Sangria

- 2 L Rose Wine
- 6 L White Wine
- 3 L Sprite or 7up
- 8 Sliced Oranges
- 250 mL Lime Cordial

Soda

Mix the first three ingredients. Pour into ice-filled serving jugs halfway. Add sliced oranges. Top with soda. Serve.

PREPARED INGREDIENTS

Aztec Spices

1 part chili powder
1 part ground ginger
1 part ground nutmeg
2 parts ground cinnamon

Balsamic Reduction

*Pour **2 cups balsamic vinegar** in to a stainless steel saucepan. Simmer until reduced to half a cup, about 15 minutes.*

Cold-brew Coffee

*Pour **1 cup good quality ground coffee** into a pitcher. Fill with **cold water**. Stir every so often for four hours. Strain through a coffee filter. Keeps, refrigerated, for two weeks.*

Honey Syrup

*Mix **equal parts honey** and **warm water**. Shake until homogeneous.*

Kiwi Shrub

*Muddle **2 cups peeled and chopped kiwi** with **1.5 cups granulated sugar** in large bowl. Refrigerate overnight. Stir in **1.5 cups Apple Cider vinegar**. Strain and refrigerate.*

Pineapple Shrub

*Muddle **2 cups peeled and chopped pineapple** with **1.5 cups granulated sugar** in large bowl. Refrigerate overnight. Stir in **1.5 cups Apple Cider vinegar**. Strain and refrigerate.*

Saline

*Add **equal parts salt** and **water** to a bottle. Shake until homogeneous.*

Simple Syrup

*Add **equal parts sugar** and **water** to a saucepan. Simmer until homogeneous.*

Toffee

*Simmer **2 unopened cans of sweetened condensed milk** for 4 hours. Make sure to keep the cans covered with water or you may end up with toffee on the ceiling.*

INFUSIONS

Basil Vodka

Add a ¼ cup of fresh basil leaves to 750ml of Vodka. Let steep for 2 hours, then strain.

Blackberry Brandy

Add two cups of frozen blackberries to 750ml of Brandy. Let steep for 24 hours, then strain.

Bourbon Mint

Put ½ cup of good quality dried mint in 750ml of bourbon whiskey. Let steep for 4 hours, then strain.

Cherry Vodka

Add two tablespoons of dried cherries to 750ml of Vodka. Ready to be served in 24 hours.

Cinnamon Rum

Put 12 cinnamon sticks in 750ml of silver rum. Let steep for 24 hours, then strain.

Coffee Aged Rum

Put a ¼ cup of whole coffee beans in 750ml of aged rum. Let steep for 2 hours, then strain.

Cranberry Vodka

Add two cups of dried cranberries to 750ml of Vodka. Let steep for 24 hours, then strain.

Earl Grey Gin

Place 6 Earl Grey teabags in 750ml of Gin. Let steep for 15 to 20 minutes, then remove teabags.

Elderberry Brandy

Add 2 cups of elderberries to 750ml of Brandy. Let steep for 24 hours, then strain.

Fig Jam

Fill a jar with dried figs. Add 2 cinnamon sticks. Top with Vodka. Let steep for 1 day, then remove cinnamon sticks.

Ginger Vodka

Place half cup of peeled and chopped fresh ginger in 750ml of Vodka. Ready to be served in 24 hours.

Hibiscus Infusion

Place 1 cup dried hibiscus blossoms in 750ml of Vodka. Let steep for 1 hour, then strain.

Keffir Lime Gin

Place 1 cup Keffir lime leaves in 750ml of Gin. Let steep for 2 hours, then strain.

Kiwi Vodka

Add two tablespoons of candied kiwis to 750ml of Vodka. Ready to be served in 24 hours.

Lavender Vodka

Add ¼ cup of lavender flowers to 750ml of Vodka. Let steep for 6 hours, then strain.

Lemongrass Vodka

Add 4 stalks of lemongrass to 750ml of Vodka. Let steep for 24 hours, then strain.

Mango Vodka

Add a cup of candied mango to 750ml of Vodka. Ready to be served in 24 hours.

Maple Syrup Vodka

Add 250ml maple syrup to 500ml of Vodka. Shake to mix.

Nutmeg Vodka

Crush 6 whole nutmeg. Add to a 750 ml bottle of Vodka. Let steep for 24 hours, then strain.

Pimento Dram

Add 2 tablespoons of whole allspice to 250ml of Vodka. Let steep for 24 hours, then strain.

Pineapple Rum

Muddle/Crush 2-3 cups of pineapple. Add 750ml Silver Rum. Let steep for 3 hours, then strain.

Saffron Vodka

Place two healthy pinches of saffron in 750ml of Vodka. Ready to be served in 24 hours. Caution, it is extremely bitter.

Sassy Jack

Add two tablespoons of dried sassafras bark to 750ml of Jack Daniel's. Let steep for 24 hours, then strain.

Shiitake Tequila

Place a quarter cup of dried shiitake mushrooms in 750ml of Gold Tequila. Ready to be served in 24 hours.

Smoked Peppercorn Vodka

Add three tablespoons of Smoked Paprika to 750ml of Vodka. Let steep for 4 hours, then double strain through coffee filters. Add ½ cup of green peppercorns to the bottle. Ready to serve in 24 hours.

Spicy Citrus Vodka

Add a half cup of orange, grapefruit and lime zest to 750ml of Vodka. Add a ¼ teaspoon of Sambal Chili. Ready to serve in 24 hours.

Toffee Vodka

Mix toffee with 750ml Vodka. Keep refrigerated and shake well before using.

Vanilla Rum

Put 2 whole vanilla beans in 750ml of aged rum. Ready to be served in 24 hours.

Fair Winds & Following Seas

A fond farewell, this one will send you on your way with a sweet mix of three kinds of rum, honey syrup and pineapple.

30mL White Rum

30mL Spiced Rum

30mL Dark Rum

3 dash Aromatic Bitters

1 dash Honey Syrup

Fill Pineapple Juice

Build in an ice-filled old-fashioned glass.

Garnish with a lime wedge.

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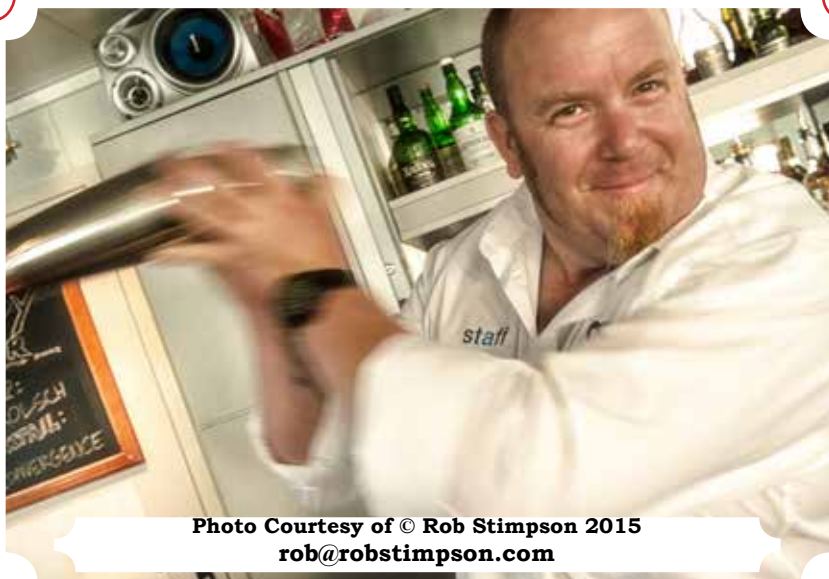


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