Baroque Beautiful Cocktails

Bach Coffee Cantata Martini
submitted by Allison Selby Cook, mezzo-soprano

2 oz vodka
2 oz coffee liqueur (Kahlua recommended)
2/3 oz coffee
3 coffee beans
ice cubes

Fill cocktail glass halfway with ice cubes
Add all ingredients except the coffee beans into a mixer and shake vigorously
Strain and pour into chilled glass
Garnish with beans

Suggestion: This drink is best served very, very cold
You can also balance out the sweetness by bumping up the coffee to a full ounce, if you prefer

Purcell’s Cup
submitted by Sharon Polifrone, principal second violin

1 long, thin English cucumber
2 cucumber rounds for muddling
.5 oz simple syrup
2 oz Pimm’s No. 1
.5 oz lemon juice
2.5 oz ginger beer, sparkling lemonade or ginger ale
Cucumber, strawberry and/or fresh mint for garnish

Fill a glass 3/4 full with ice cubes and a long garnish slice of English cucumber
Muddle the cucumber slices with the simple syrup, then add the Pimm’s and lemon juice
Shake with ice and strain into cocktail glass
Top with ginger beer, lemonade, or ginger ale
Garnish with sprigs of mint or skewers of cucumber and strawberry

Bach’s St. Lavender
submitted by Barbara Butler, co-principal trumpet

1 jigger gin
1 tsp lavender bitters
.5 oz fresh lemon juice
1.5 oz simple syrup
Champagne (Cava, Prosecco)

In bar cocktail shaker with ice, mix gin, lemon, lavender, and simple syrup until chilled
Pour into champagne flute and top with champagne
Garnish with lavender sprig
Vivaldi’s Gloria
submitted by Claudia Lasareff-Mironoff, viola
recipe printed in Trader Vic’s Bartender’s Guide, 1974

1.5 oz gin
.5 oz dry vermouth
.5 oz Cointreau
.5 oz Campari
lemon peel

Mix all ingredients over cracked ice
Stir 25-30 seconds until very cold
Strain into a chilled coupe glass and garnish with a lemon peel

Handel’s London Garden
submitted by Julia Hardin, mezzo-soprano

3 lime wedges
1-2 inches of cucumber, chopped
2-3 cut strawberries or blackberries
2 teaspoons of sugar
8 mint leaves
basil leaves
1.5 oz gin
1 oz elderflower liqueur
1.5-2 oz ginger beer

Muddle first six ingredients in base of the glass
Add gin & liqueur
Add ice and mix with a spoon
Top with ginger beer
Serve with mint spring/cucumber garnish

Mozart’s Magic Flute
submitted by Lewis Kirk, bassoon

fresh watermelon, cubed
1.5 oz white rum
1 oz simple syrup
.5 oz fresh lime juice
mint leaves
Sprite

Muddle watermelon, mint leaves, and lime juice in base of a glass
Pour in rum and simple syrup
Add ice and top off with Sprite
Garnish with mint, lime wedge, or watermelon as desired