

# 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

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## 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