

AN ILLUSTRATED GUIDE

COCKTAILS OF THE MOVIES

TO CINEMATIC MIXOLOGY

WILL FRANCIS • STACEY MARSH



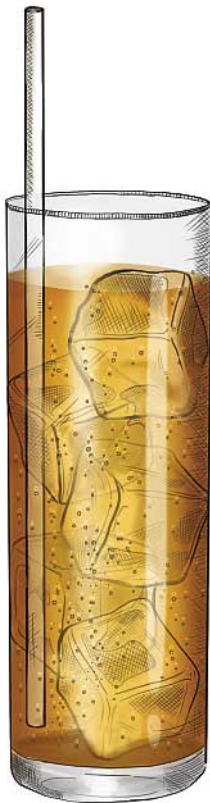
PRESTEL

7&7

Saturday Night Fever • 1977 Tony Manero / John Travolta

1½ oz / 37.5 ml blended whiskey
Lemon-limeade, such as 7UP or Sprite

Fill a Collins glass with ice, pour in the whiskey and top up with lemon-limeade. Stir lightly to mix without dispersing the fizz. Serve with a straw. This no-nonsense drink requires no fruit garnish.



The 7&7 gets its name from the original recipe of Seagram's 7 Crown whiskey mixed with 7UP lemon-limeade. It was reportedly popularized by American soldiers in Vietnam and became one of the most commonly ordered drinks in the US in the 1970s. The two brands came together to create a series of advertisements with slogans such as 'America's Favorite Couple' well into the 1980s. Seagram's 7 has since declined in popularity and its availability is limited outside North America, so if you can't get it, try the recipe with your preferred Scotch whisky or with an Irish or North American blended whiskey instead for a fine, refreshing drink.

.....

Tony's the star of the famous light-up dancefloor at his local Brooklyn nightclub, 2001 Odyssey. In his little piece of 1970s New York, it's dancing prowess that makes him popular with the guys and sexy to the girls. While his friends settle racial and gang scores with their fists, Tony fights with his hips to be the king of the booming, disco-fuelled dance scene. And he only drinks one thing when he's there: a cool, crisp 7&7 to quench his thirst and keep him moving all night long.



7&7

AMBER MOON

Murder on the Orient Express • 1974
Beddoes / John Gielgud

1 raw egg
3 oz / 75 ml vodka
Tabasco sauce
Worcestershire sauce

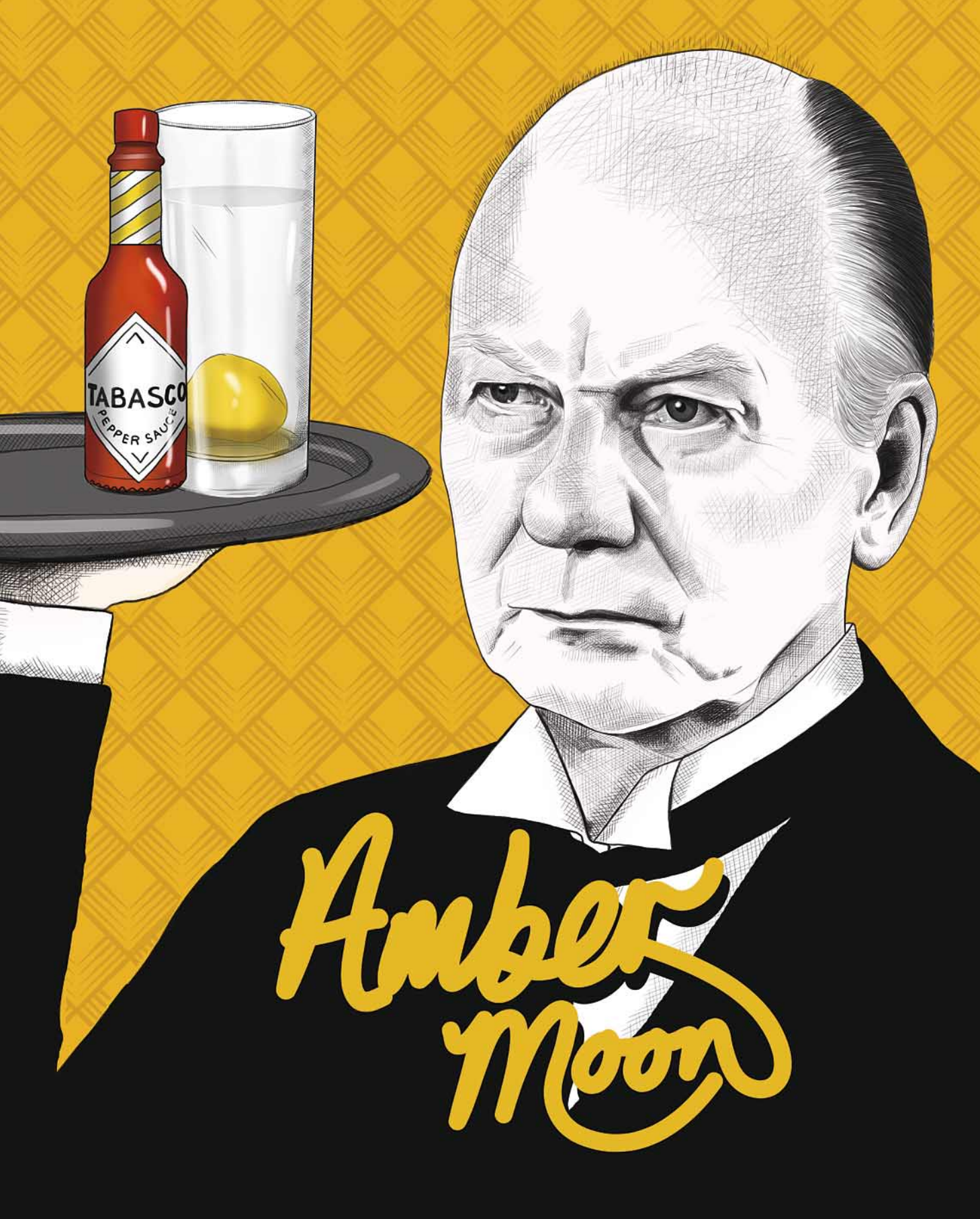
Crack the egg into a Collins or Highball glass and pour in the vodka. Serve with Tabasco and Worcestershire sauce on the side to be added to taste, and a spoon for stirring. Whisky can be used instead of vodka, and the drink can be more palatable when blended.



This curious drink is really a variation on the Prairie Oyster, an old morning-after pick-me-up, with the addition of vodka to provide some hair of the dog. The practice of drinking a whole egg, or yolk, with added dashes of spicy sauce and vinegar is thought to be a quick fix for hangovers: the shot of nutrients and strong flavours serve to wake up the mind, body and most definitely the stomach.

.....

In Istanbul, Hercule Poirot boards the Orient Express to make his way back to England, the Belgian detective's adopted home. On the train he meets wealthy American businessman Samuel Ratchett, who pleads with the famous sleuth to help him investigate death threats he's been receiving, and offers him \$15,000 for his assistance. The case doesn't really interest Poirot, as he'd rather relax after his business trip. But as head waiter Beddoes finds the next morning, it'll take more than his daily Amber Moon to get Ratchett moving on this particular day. There's a murderer on the train, and Poirot must find them.



TABASCO
PEPPER SAUCE

Amber
Moon

APPLE MARTINI

The Break-Up • 2006

Brooke Meyers / Jennifer Aniston

2 oz / 50 ml vodka

1 oz / 25 ml apple schnapps

½ oz / 12.5 ml lemon juice

½ oz / 12.5 ml Cointreau

Shake all the ingredients with ice and pour into a chilled Martini glass. Drop a cocktail cherry in to garnish and serve.



The Appletini, as it is often called, is one of the most popular Martini variants and has featured in many films and TV shows over the last 20 years. It even became the official drink at Facebook's HQ after founder Mark Zuckerberg tasted the drink at the premiere of *The Social Network*, in which this cocktail also appears. Its true origin is unknown, and there are an endless number of differing recipes for it. Here we recommend a recipe similar to that of the International Bartenders' Association (IBA), with lemon juice added so the drink avoids being too sweet and heavy.

Brooke wants to make her ex-boyfriend-cum-roommate jealous in the hope of motivating him to work on their broken relationship. Her friend Addie has set her up with Paul, a nice but decidedly nerdy character who takes her out to dinner. At the outset of the date he remembers the advice of Brooke's ex and orders two Apple Martinis to get things started, though Brooke knows that this drink can light even the wettest wick, prudently asking for water too.



Apple Martini

AQUA VELVA

Zodiac • 2007

Robert Graysmith / Jake Gyllenhaal

¾ oz / 19 ml vodka

¾ oz / 19 ml gin

½ oz / 12.5 ml blue curaçao

Lemon-limeade, such as 7UP or Sprite

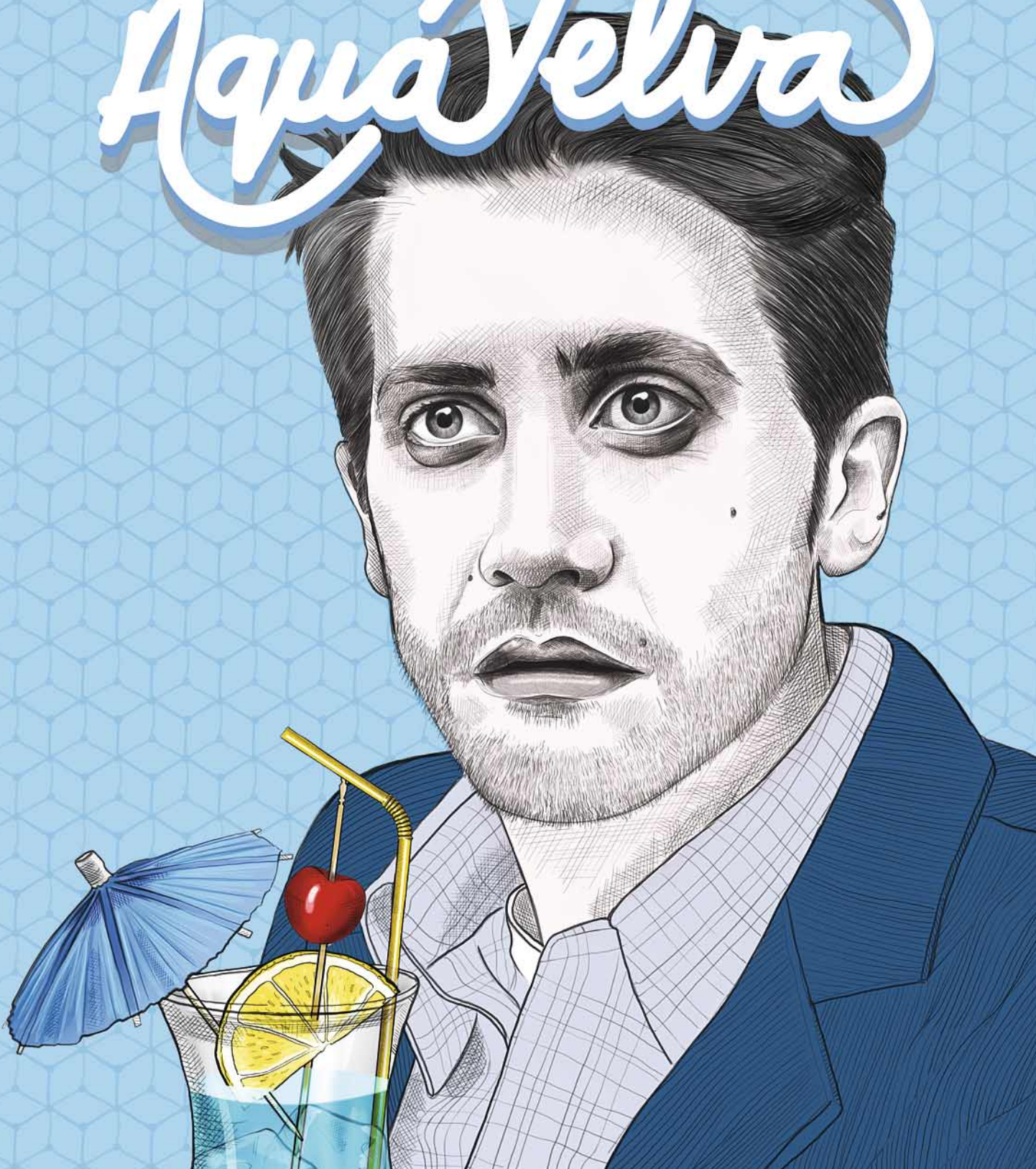
Shake the first three ingredients with ice and pour into a Hurricane glass filled with ice. Top up with the lemon-limeade. Garnish with a lemon slice and a cherry skewered together on a cocktail stick, along with a cocktail umbrella and straw.



Aqua Velva was a popular, inexpensive aftershave during the 20th century. It was reportedly consumed by sailors during the Second World War due to its alcohol content and relative drinkability – as cheap grooming products go. It's not known when or where someone decided to create a cocktail in its name, but they concocted an appropriately lowbrow drink which, today, is mainly found atop sticky bars and sometimes garnished with a glowstick. Try replacing the spirits with tequila or rum and garnishing with mint for an interesting twist.

Robert, a newspaper cartoonist, is finally being taken seriously after he cracks the Zodiac killer's coded letter to the paper. When more cryptic messages arrive, crime reporter Paul asks him out for a drink. In a downtown bar Robert shamelessly orders the brightest, bluest drink – an Aqua Velva – complete with fruit garnish and paper umbrella. When serious drinker Paul can no longer contain his disdainful curiosity, Robert defends his choice: 'You wouldn't make fun of it if you tried it.' Sure enough, one exploratory slurp is all it takes to kick off a curaçao-tinged night of drunken deciphering.

Aqua Velva



ARNOLD PALMER

The Other Guys • 2010
Allen Gamble / Will Ferrell

4 oz / 100 ml homemade iced tea
3 oz / 75 ml chilled water
1 oz / 25 ml fresh lemon juice
½ oz / 12.5 ml agave or sugar syrup
2 oz / 50 ml bourbon (optional)

Make the iced tea beforehand: pour boiling water into a jug, steep as many teabags in it as there are cups of water in the jug, add a teaspoon of sugar for each teabag, remove the teabags after five minutes and chill (preferably overnight).

Combine all the ingredients in an ice-filled Collins glass and garnish with a lemon slice. While this is a great mocktail to serve your guests, the addition of bourbon makes for a more grown-up Southern treat.

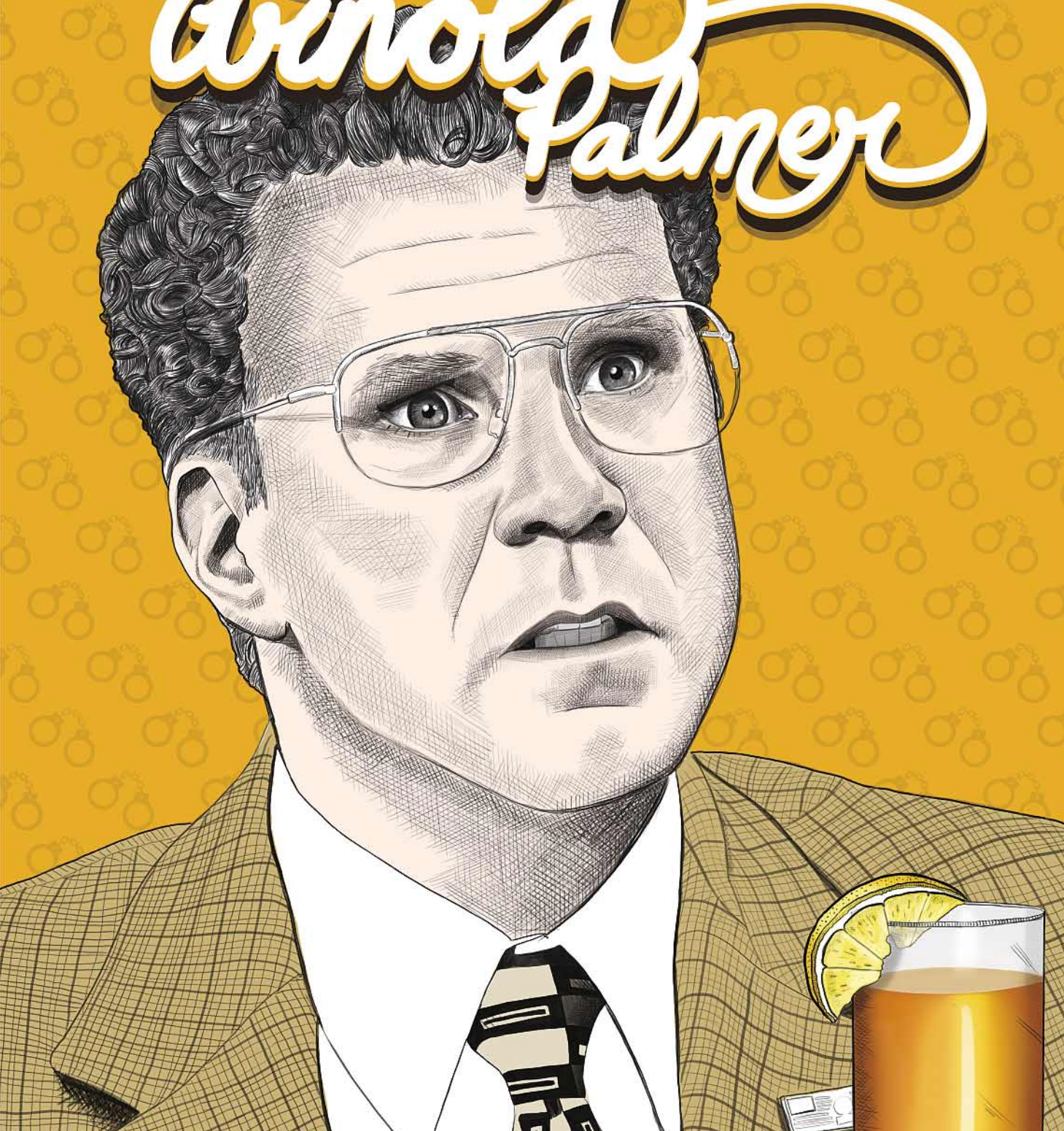


The story of almost every cocktail's inception has a generous splash of mystery and uncertainty in it, but not the Arnold Palmer. The man himself, one of the greatest professional golfers of all time, is still alive and can recount with clarity how he conceived and popularized the drink. He found it a refreshing post-game beverage and would order 'iced tea, with about a third of it lemonade'. Naturally, since he was a living legend in the golfing world, his bespoke drink was quickly copied in the clubhouses and restaurants he frequented and, before long, it became widely known by its creator's name. It is even available in cans bearing his face, with half a billion sold every year.

.....

Terry can't believe how stunning his partner Allen's wife is. She even makes him a hotel-grade breakfast every morning. Then they get a lead for their case: the guys who stole the pair's car and phone accidentally dialled Allen's ex-girlfriend. They pay her a visit to find out more, only to find yet another gorgeous and elegant woman. What's Allen's secret? We never quite know, but the ex's current beau is offensively dweebish, offering 'Arnie Palmies' to all while wearing chequered trousers.

Arnold Palmer



BANANA DAIQUIRI

Up Close and Personal • 1996
Tally Atwater / Michelle Pfeiffer

2 oz / 50 ml white rum
1 oz / 25 ml fresh lime juice
½ oz / 12.5 ml banana liqueur
½ oz / 12.5 ml sugar syrup
½ a peeled banana

Place all the ingredients in a blender with a scoop or cup of crushed ice. Blend slowly at first, speeding up to create a light purée. Serve over ice in a Hurricane glass. To stay faithful to the movie, garnish with a cherry and pineapple wedge skewered on a long cocktail stick, but if you're feeling creative with your garnish, this is a drink that will accommodate even the most flamboyant dressing.



The Mountain Top Bar in St Thomas, US Virgin Islands, claims to be the 'home of the Banana Daiquiri', proudly serving it to this day in a popular stop-off point for tourists that take excursions to the mountain for its stunning views over the Caribbean coastline. It is claimed that in 1953 a British sea captain called George Soule searched the Caribbean for the region's finest cocktail. After sampling the best of several islands, he came upon a primitive version of the Banana Daiquiri in St Thomas, to which he added lime juice and a homemade banana liqueur. The Mountain Top's own recipe is still a secret.

.....

Tally's the new girl on Philadelphia's Channel 7 News team, having moved from the sunnier climes of Miami. But she's not resonating well with the viewers or current female anchor Marcia, whose welcome is colder than Philly's icy winter winds. The pair go out for drinks with the station's bosses and Tally's characteristically Floridian drink choice of a Banana Daiquiri reminds Marcia of Spring Break in Fort Lauderdale, where we can only imagine what this highly drinkable libation was responsible for.



Banana Daiquiri