



## Arctic

*1/2 Calisaya Liqueur  
1/2 Sloe Gin  
Dash of Orange Bitter*

*Stir with ice in a mixing glass and strain in a frozen cocktail glass.*

*Old Waldorf Astoria Bar Book 1935*



## Good fellow

*1/2 ounces Italian Vermouth  
1/2 ounces Bourbon  
Dash Angostura Bitters  
Dash of Calisaya*

*Stir with ice in mixing glass and strain.*



## Dronða

*1 ounce Calisaya Liqueur  
2 ounces Plymouth Gin*

*Shake well with ice in mixing glass, strain into chilled cocktail glass*



## Colonial

*1 ounce Calisaya Liqueur  
2 ounces Plymouth Gin*

*Shake well with ice in mixing glass, strain into chilled cocktail glass*

*Old Waldorf Astoria Bar Book 1935*



## Dorando

*Named after the Italian marathon runner Dorando Pietri in the Olympic games in London 1908.*

*1/2 ounces Calisaya Liqueur  
1/2 ounces Tom Gin  
Dash of Orange Bitter*

*Shake well with ice, strain and serve in cocktail glass.*

*Old Waldorf Astoria Bar Book 1935*



## Calisaya

*1/2 ounces Calisaya  
2 dashes Orange Bitters*

*Stir in a mixing glass with ice, strain and serve in cocktail glass.*

*Old Waldorf Astoria Bar Book 1935*



## Brut

*1/2 ounces Calisaya Liqueur  
1/2 ounces French Vermouth  
Dash Absinthe  
2 dashes Orange Bitters*

*Shake with ice and strain in a cocktail glass.*

*Old Waldorf Astoria Bar Book 1935*



## Glamis

*1 ounce Calisaya Liqueur  
1/2 ounces Scotch Whiskey*

*Stir in mixing glass with ice and strain.*

*Serve in a cocktail glass.*



## Montauk Riding Club

1 ounce Calisaya Liqueur  
1 ounce Brandy  
3 dashes Acid Phosphate (substitute with lemon or lime juice)  
2 dashes Gum Syrup (or simple syrup)

Shake with cracked ice and strain.  
Serve in cocktail glass.



## Montauk Riding Club 2

1 ounce Calisaya Liqueur  
1 1/4 ounces Brandy  
1/4 ounce Fresh Lime Juice  
1/4 ounce tablespoon Sugar

Shake in well with ice and strain.  
Serve in a cocktail glass.



## Robin

1 1/2 ounces Calisaya Liqueur  
1 1/2 ounces Scotch Whisky

Stir with ice in mixing glass, strain and serve with a cherry.

*Old Waldorf Astoria Bar Book 1935*



## Trisby

1 ounce Calisaya Liqueur  
2 ounces Rye Whiskey  
2 dashes Orange Bitter  
2 dashes Phosphate (substitute with lime or lemon juice)

Stir well in mixing glass with ice, strain into chilled cocktail glass



## Calisaya Cocktail

2 ounces Calisaya Liqueur  
1 ounce Sherry Wine  
2 dashes Orange Bitters

Fill mixing glass with ice, stir well and strain into cocktail glass.

*The Cocktail Book  
A Sideboard Manual for Gentlemen  
London, 1926*



## Whittaker

2 ounces Calisaya Liqueur  
1 ounce Italian Vermouth  
Dash Orange Bitter

Stir with ice in mixing glass and serve in a cocktail glass.



## Riding Club

1 1/2 ounces Calisaya Liqueur  
Phosphate (substitute with lemon or lime juice)  
Dash of Angostura Bitter

Stir well with ice, strain into chilled cocktail glass and serve.

*Old Waldorf Astoria Bar Book 1935*