

**SCIENTIST MCGEE'S**  
**ANNUAL**  
**COCKTAIL BOOK**  
**-2012 EDITION-**



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# SCIENTIST MCGEE'S COCKTAIL MENU

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◆ (A) - WITH ABSINTHE ◆ (CA) - WITH CAMPARI ◆ (CH) - WITH CHARTREUSE ◆ (V) - WITH CRÈME DE VIOLETTE ◆

"SMcG" denotes an original Scientist McGee cocktail

# SCIENTIST MCGEE'S COCKTAIL MENU

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# SCIENTIST MCGEE'S COCKTAIL MENU

(CONTINUED)

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## THE BASICS

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## THE BOOKSHELF

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# CHEERS!

# THE BASICS

## Measurements:

Dash = 6 drops  
Teaspoon = 1/8 ounce  
Splash = 1/2 ounce  
Tablespoon = 1/2 ounce  
Pony = 1 ounce  
Cordial = 1 ounce  
Pousse-cafe glass = 1.5 ounces  
Jigger = 1.5 ounces  
Shot = 1.5 ounces  
Cocktail glass = 2 ounces  
Wineglass = 4 ounces  
Cup = 8 ounces  
Small tumbler = 8 ounces  
Large tumbler = 16 ounces  
Mixing glass = 16 ounces  
Fifth = 750 ml = 25.4 ounces

## Making simple syrup...

Equal parts sugar & water (1:1 ratio)

Combine the sugar & water in a small sauce pan and bring to a simmer. Continue simmering, stirring until the sugar dissolves. This will only take a few minutes. Remove pan from the heat, and let it sit to cool down to room temperature. After it's cooled down, go ahead and transfer it to a container. You can store the simple syrup in the refrigerator for up to a month.

