

# the golden ratio of cocktails

Whether you are just starting out with mixing cocktails at home, or just looking to make better drinks, there's one formula that you need to know: The Sour. It's the basis for a dozen drinks that you'll love. Once you know this formula, you can customize and scale any cocktail. You're a home bartender now! Yay!

**2 OZ.**  
**SPIRIT**





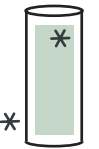

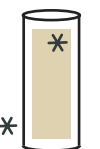





hard liquor such as  
vodka, gin, whiskey,  
rum, tequila, brandy

**1 OZ.**  
**SWEET**

simple syrup, sugar, triple sec,  
honey syrup, grenadine,  
agave nectar, sweet liqueurs

**1 OZ.**  
**SOUR**

juices of lemon, lime,  
grapefruit (preferably  
fresh-squeezed)

 <p><b>SIDECAR</b> Brandy Triple Sec Lemon</p>	 <p><b>GIMLET</b> Gin Simple Syrup Lime</p>	 <p><b>GIN SOUR</b> Gin Simple Syrup Lemon</p>
 <p><b>BEE'S KNEES</b> Gin Honey Syrup Lemon</p>	 <p><b>MOJITO</b> Rum Mint Simple Syrup Lime</p>	 <p><b>DAIQUIRI</b> Rum Simple Syrup Lime</p>
 <p><b>PALOMA</b> Tequila Agave Grapefruit</p>	 <p><b>MARGARITA</b> Tequila Triple Sec Lime</p>	 <p><b>WHISKEY SOUR</b> Whiskey Simple Syrup Lemon</p>
 <p><b>GOLD RUSH</b> Whiskey Honey Syrup Lemon</p>	 <p><b>LEMON DROP</b> Vodka Simple Syrup Lemon</p>	 <p><b>KAMIKAZE</b> Vodka Triple Sec Lime</p>

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