

Valentine's Day Book of Cocktail Recipes



Salty Vixen

Planning a romantic dinner this Valentine's Day? Great drinks can compliment your meal and give you a chance to impress with your cocktail skills.

Champagne makes an appearance in many of this drinks, as do many of the "love" foods like chocolate and strawberry.

Have fun with the cocktails you create with embellishments that fit the mood. Carve fruit into the heart shapes or garnish with chocolate covered strawberries or heart shaped cinnamon hearts.

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Agave Kiss



Tequila isn't mixed into creamy drinks too often, but when it is, such as here in the Agave Kiss, it's a dream. This one happens to be ultra-creamy, complete with chocolate and raspberry liqueurs and double cream, shaken to a slurry mix. The original recipe here does call for silver, or blanco, tequila but I prefer to use an aged one instead. The reposados and anejos add a caramel sweetness that goes perfectly with the creams for the ultimate sweetheart drinks.

Ingredients:

- 2 oz Herradura Tequila Silver
- 1 oz white creme de cacao
- 1 oz double cream
- 1/2 oz Chambord
- white chocolate flakes for rimming
- fresh raspberries for garnish

Preparation:

In a cocktail shaker with ice, add Herradura tequila, white crème de cacao, double cream and Chambord.

Shake for 15 seconds.

Pour into a chilled cocktail glass, rimmed with white chocolate, add a spear of fresh raspberries, and serve.

Amarula & Eve



Fruity and creamy, the Amarula & Eve is a delicious cocktail that can serve as a dessert or an appealing, mood-setting drink for those romantic occasions. The nice part about the Amarula & Eve is that it is not overly creamy and the Amarula itself is nicely balanced against the fruit flavors, especially the lychee. If you cannot find lychee juice, you can substitute one of the lychee liqueurs for it, the drink will be just a touch sweeter.

Ingredients:

- 1 1/2 oz Amarula Cream
- 1/2 oz Citrus vodka
- 2 1/2 oz Lychee juice
- 3/4 oz ruby red Grapefruit juice
- Lychee fruit for garnish

Preparation:

Combine all ingredients in a shaker glass filled with ice.
Shake vigorously and strain into a coup glass.
Garnish with lychee fruit on the rim.

Axis Kiss



The bitterness of blackcurrant berries used in the creme de cassis is offset by the smooth, richness of the almond amaretto in this Champagne cocktail. The Axis Kiss is perfect for New Year's celebrations and intimate Valentine's Day dinners.

Ingredients:

- dash of amaretto almond liqueur
- dash of creme de cassis
- chilled Champagne

Preparation:

- Pour the amaretto and creme de cassis into a Champagne flute.
- Gently top with Champagne.
- Make the drink sweeter with larger dashes of amaretto and creme de cassis.

Bésame (Kiss Me)



Bésame, which translates to Kiss Me, is one of the best cocktails for romantic occasions. The ultra-smooth tequila liqueur called Agavero is the key to getting your date to pucker up. Known in Mexico for centuries as a potent aphrodisiac, the essence of the Damiana flower is infused into the tequila which itself is made from 100% blue agave.

Ingredients:

- 2 lime wedges
- 5-6 raspberries
- 1 1/2 oz Agavero
- passion fruit juice
- dash of Chambord

Preparation:

- Muddle limes and raspberries in a highball glass.
- Add Agavero.
- Top off with passion fruit juice.
- Add a splash of Chambord.
- Pour this mix into a cocktail shaker with ice.
- Shake well.
- Strain back into the highball glass.

Berry Sweetheart (non-alcoholic)



Mocktails with cranberry juice are a good choice to offer non-drinking guests at a cocktail party. The cranberry adds a great snap to mocktails that takes the place of the snap of alcohol in cocktails.

Ingredients:

- 3 oz red cranberry juice
- 3 oz apple juice
- 1 oz honey
- maraschino cherry for garnish

Preparation:

- Fill a highball glass with ice cubes.
- Add the juices and honey to a mixing glass.
- Stir the ingredients with a barspoon.
- Pour the contents of the mixing glass into the highball glass.
- Garnish with a maraschino cherry.

Blushing Geisha



Here is a sensuous drink with a beautiful mix of flowers that is perfect for Valentine's Day or any romantic occasion. The Blushing Geisha is light on the alcohol but the bouquet is anything but light. In here we have a mix of the complex flavors of **TY KU sake liqueur** (aphrodisiacs included), luscious pomegranate juice and rose nectar for a little herbal sweetness. Mix it up with your special someone and watch the sparks fly.

Ingredients:

- 2 oz TY KU liqueur
- 1 oz pomegranate juice
- 2 oz Sence rose nectar
- lime wedge for garnish

Preparation:

- Pour the ingredients into a mixing glass filled with ice.
- Stir well.
- Strain into a stemmed glass or over ice in an old-fashioned glass.
- Garnish with a lime wedge.

Blushing Lady



The Blushing Lady is a perfectly designed fruity cocktail that is the right blend of tropical flavors and looks stunning when served in its sugar-rimmed glass. It's a great cocktail for almost any occasion, any time of year. The flavor of a Blushing Lady is a medley of sweet, sour and tart. One may find themselves entranced in this beauty of a drink, making it easy to reach the "one too many" mark and having one blushing as pink as the drink.

Ingredients:

- 1 oz PAMA Pomegranate Liqueur
- 2 oz vodka
- 1 oz pink grapefruit juice
- lemon wedge
- coarse sugar for rimming

Preparation:

- Rub a wedge of lemon around the rim of a martini glass and dip the glass into a plate of coarse sugar. Set it aside.
- Pour the remaining ingredients into a cocktail shaker with ice.
- Shake and strain into the garnish martini glass.

Brazilian Rose



Spark a fire on Valentine's Day with a Brazilian Rose garnished with a single red rose petal, it's beautiful. The drink itself is a lovely display of premium cachaça (such as Leblon) and the exotic fruitiness of guava, with a hint of orange. The Brazilian Rose makes a stunning display for any elegant or romantic occasion and the sweet taste is just as thrilling as the look.

Ingredients:

- 2 oz Leblon cachaça
- 3 oz guava juice
- splash of triple sec

Preparation:

- Pour the ingredients into a cocktail shaker filled with ice.
- Shake well.
- Strain into a chilled cocktail glass.
- Decorate with a rose petal.

Champagne Cocktail



The bitters and brandy bring a refreshing warmth to the bubbly. Choose a good Champagne for this drink because it contributes the majority of the flavor and the better tasting Champagne, the better the cocktail will be. For this and all , add the Champagne cocktails. Champagne last, right before serving for the best results and the best looking dissolving sugar cube effect.

Prep Time: 2 minutes

Total Time: 2 minutes

Yield: 1 Drink

Ingredients:

- 1 sugar cube
- 2-3 dashes Angostura bitters
- Champagne
- 1 oz brandy
- orange slice for garnish
- maraschino cherry for garnish

Preparation:

- Place the sugar cube in the bottom of a Champagne flute.
- Use the dashes of Angostura bitters to saturate the sugar cube.
- Add the brandy.
- Fill with Champagne.
- Garnish with the orange slice and cherry.

Cherub's Cup



The Cherub's Cup is truly a cocktail of angelic proportion and can very easily become a new favorite for just about anyone. This drink is both sweet and dry, with a tinge of flavors that are both intriguing and refreshing and it is ideal for any romantic celebration.

The use of St. Germain is a must in the drink, and while the options for the other spirit are nice to plant the seed of customization, I would have to suggest going with Hendrick's Gin. The cucumber and rose of this particular gin is oh-so delightful with the elderflower and strawberry and an ideal match for the dry sparkling wine.

Prep Time: 2 minutes

Total Time: 2 minutes

Ingredients:

- 1 part St. Germain elderflower liqueur
- 2 parts vodka, citrus vodka, or Hendricks Gin
- 3/4 part fresh lemon juice
- 1/4 shot simple syrup
- 1 part muddled strawberry
- top with Brut Rosé Sparkling Wine
- strawberry for garnish

Preparation:

- Shake and strain over fresh **rocks** in a collins glass.
- Top with Brut Rose or Brut Champagne.
- Garnish with a strawberry.

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Preparation:

- Shake and strain over fresh **rocks** in a collins glass.
- Top with Brut Rose or Brut Champagne.
- Garnish with a strawberry.

Chocolate Martini



Indulge yourself with this Chocolate Martini rimmed with cocoa. It's a perfect dessert drink when hosting a dinner party or for those days when you have a little sweet tooth. There are many versions of the Chocolate Martini, this is only one of them. Another recipe that uses a chocolate martini mix can be found in this video: [Chocolate Martini](#). Personally I prefer to use a chocolate liqueur instead of a pre-mix. But if you're really fond of Chocolate Martinis or working in a bar where they're popular, the mix is convenient and tastes pretty good.

Prep Time: 3 minutes

Total Time: 3 minutes

Yield: 1 Cocktail

Ingredients:

- 2 oz vodka
- 1 1/2 oz creme de cacao, white
- Hershey Hug or Kiss for garnish
- powdered cocoa for rimming

Preparation:

- Pour the ingredients into a shaker with ice cubes.
- Shake vigorously.
- Strain into a chilled cocktail glass rimmed with cocoa.

Death by Chocolate



Chocolate lovers rejoice! This cocktail is appropriately named Death by Chocolate because it is heavy on the chocolate and is sure to kill your craving. Be careful not to over indulge.

Prep Time: 5 minutes

Total Time: 5 minutes

Yield: 1 Drink

Ingredients:

- 2 scoops chocolate ice cream
- 1 oz chocolate syrup
- 1 oz coffee liqueur
- 1 oz dark crème de cacao
- 1 oz vodka
- whipped cream for topping
- maraschino cherry for garnish
- 1 cup crushed ice

Preparation:

- Pour all the ingredients into a blender.
- Blend until smooth.
- Pour into a stemmed glass such as a hurricane glass.
- Top with whipped cream.
- Garnish with the maraschino cherry.

Flirtini



Get a little flirtatious with this pineapple flavored rendition of a Champagne Cosmopolitan. This is a great Champagne cocktail for romantic summer evenings, Valentine's Day, New Year's Eve or any other special occasion you want to celebrate. Mix this up just before serving so that the Champagne doesn't lose its bubbles.

Prep Time: 2 minutes

Total Time: 2 minutes

Yield: 1 Drink

Ingredients:

- 2 pieces fresh pineapple
- 1/2 oz Cointreau
- 1/2 oz vodka
- 1 oz pineapple juice
- 3 oz Champagne
- maraschino cherry for garnish

Preparation:

- Muddle the pineapple pieces and Cointreau in the bottom of a mixing glass.
- Add the vodka and pineapple juice.
- Stir Well.
- Strain into a chilled cocktail glass.
- Top with Champagne.
- Garnish with the maraschino cherry.

French Martini



The French Martini is up there on the list of favorite "Martinis" and the best French Martini is a mix of the best ingredients. So choose your favorite premium dry gin, Chambord for the raspberry liqueur and the freshest pineapple juice you can get your hands on. The origin of Chambord gives this cocktail its French but there are many other raspberry liqueurs available, some good, some average and some not-so-good. It is interesting that in some Prohibition era bartending guides the French Martini refers to a 5:1 gin, French (dry) vermouth, olive and lemon peel cocktail...much like a double garnish Very Dry Martini.

Ingredients:

- 2 oz dry gin
- 1/4 oz raspberry liqueur
- 1 oz pineapple juice

Preparation:

- Pour the ingredients into a cocktail shaker with ice cubes.
- Shake well.
- Strain into a chilled cocktail glass

G'Spot



I like the G'Spot cocktail because it is a nice use of G'Vine Gin. This particular gin has such a unique taste that I have found it best mixed with fruits and this drink matches it with the great black raspberry of Chambord. To balance everything out, lemon and lime bring in the sour element and are best fresh squeezed in this instance because the purity of the citrus accents the gins botanicals nicely.

Prep Time: 2 minutes

Total Time: 2 minutes

Ingredients:

- 1 1/2 oz G'Vine Floraison Gin
- 1/2 oz Chambord
- 1/4 oz Simple Syrup
- 1/4 oz fresh lime juice
- 3/4 oz lemon juice

Preparation:

- Combine all ingredients in a glass mixing pint glass.
- Stir well.
- Strain into a chilled cocktail glass.

Happily Ever After



For Valentine's Day, a wedding, romantic dinner, or any old time you feel like celebrating love and a lifetime of happiness, the Happily Ever After is a great cocktail. There is so much going on in this drink that at first you may think your taste buds will be overwhelmed, but all of the flavors come together rather nicely. The Rhum J.M. Blanc is a rhum agricole, which is made directly from sugar cane. Cynar is an artichoke liqueur that is paired with Cherry Heering and Averna for a bitterly sweet combination. For the bitters, The Bitter Truth has the rhubarb and Fee Brothers has the whiskey barrel bitters called for.

Ingredients:

- 1 3/4 oz Rhum J.M. Blanc
- 3/4 oz Cynar
- 3/4oz Cherry Heering
- 1/4 oz Averna
- 2 Dash Rhubarb Bitters
- 1 Dash Whiskey Barrel Bitters

Preparation:

1. Combine all ingredients except bitters into an ice filled cocktail shaker.
2. Shake and strain into a crushed ice filled cocktail glass.
3. Drop bitters into the glass and stir.

Kir & Kir Royale



If you like berry flavored cocktails this classic is a great choice. The Kir became popular in French cafes in the middle of the 19th century and was further popularized by Felix Kir after World War II. The then mayor of Dijon in Burgundy, France, served the drink often to promote his region's fine products (wine and creme de cassis). The name Kir has been associated with the drink ever since. There are also many variations of this wine cocktail (see below), each unique but carrying on the Kir tradition. The choice of white wine is something of personal taste; dry wines are preferred, Chablis is great.

Ingredients:

- 1/4 oz creme de cassis
- 2 1/4 oz dry white wine

Preparation:

- Pour the creme de cassis into a wine glass.
- Slowly add the dry white wine.

- Cardinal: Substitute red wine for the white wine
- Kir Breton: Substitute Breton cider for the wine
- Kir Imperial: Substitute raspberry liqueur for the creme de cassis and Champagne for the wine
- Kir Normand: Substitute Normandy cider for the wine
- Kir Royale: Substitute Champagne for the white wine, serve in a Champagne flute

Love Potion #9



There's no guarantee that this cocktail is a love potion of any kind and it's probably not Madame Rue's magic shot. However, I can guarantee that it looks nothing like Indian ink nor does it smell like turpentine. This Love Potion #9 is actually a really good frozen cocktail (especially with strawberry vodka and a chocolate-rimmed glass) and... who knows.

Ingredients:

- 1 oz strawberry, vanilla or clear vodka
- 1/2 oz white crème de cacao
- 1/2 cup fresh or frozen strawberries
- scoop of vanilla ice cream
- 1/2 cup ice
- strawberry for garnish

Preparation:

- Pour the ingredients into a blender.
- Blend until smooth.
- Pour into a chilled margarita glass.
- Garnish with a strawberry.

NOTE: If the mix is too thick, add berries or milk; too thin, add ice or ice cream.

Passion Cocktail



Grand Mariner is an orange flavored liqueur produced from a blend of cognac, orange peel, vanilla and other spices. That distinct flavor mixed with cranberry and tequila make a Passion Cocktail an excellent romantic dinner cocktail.

Ingredients:

- 2 oz gold tequila
- 3 oz cranberry juice
- 1 oz lime juice
- 2 oz Grand Marnier
- lime slice for garnish

Preparation:

- Pour the tequila, cranberry juice, and lime juice into a cocktail shaker with ice cubes.
- Shake well.
- Strain into a chilled stemmed glass.
- Splash with Grand Marnier.
- Garnish with the slice of lime.

Red Lotus



In the Red Lotus cocktail the distinct flavor of lychee liqueur is accented with the lighter taste of cranberry. It's an interesting play of flavors that is both intensely sweet and delicately refreshing. I like to garnish a Red Lotus with three pitted lychees skewered on a cocktail pick.

Ingredients:

- 1 1/2 oz vodka
- 1 1/2 oz Lichido Liqueur
- 1 oz cranberry juice

Preparation:

- Pour the vodka, Lichido and cranberry juice into a cocktail shaker with ice.
- Shake well.
- Strain into a chilled old-fashioned glass filled with ice.

Red Snapper



The Red Snapper is a neat drink that is both creamy and perfectly bitter. It's the Galliano, with its anise and vanilla, that adds interest to the sweetness of rum, cream and grenadine. This pink drink is an ideal sweetheart cocktail to pull out for a romantic dinner.

Ingredients:

- 1 oz light rum
- 1 oz cream
- 3/4 oz Galliano
- 1 dash grenadine

Preparation:

- Pour the ingredients into a cocktail shaker with ice cubes.
- Shake well.
- Strain into a chilled cocktail glass.

Rosy Rum Cosmo



The Rosy Rum Cosmo is a variation of the ever-popular Cosmopolitan. In this cocktail the vodka is replaced with Bacardi Limon rum for a little extra sweetness and citrus and the mint leaf garnish adds a nice finishing touch that leaves the slightest essence of the herb and infuses as it sits.

Ingredients:

- 1 1/2 oz Bacardi Limon
- 1/2 oz triple sec
- 1 Tbsp lime juice
- 1/2 Tbsp cranberry juice
- fresh mint leaves for garnish

Preparation:

1. Pour the rum, triple sec, lime juice and cranberry juice into a cocktail shaker with ice.
2. Shake well.
3. Strain into chilled cocktail glass.
4. Garnish with the mint leaf.

Strawberry Kiss



The Tequila Rose used here gives the drink its pink color and luscious strawberry flavor while the chocolate liqueur and half and half add richness. This sweet Strawberry Kiss is a heavenly dessert drink that mimics the Red Snapper, save the herbs, and it is an equally deserving Valentine's Day cocktail. It is a very creamy, sweet cocktail, light on the alcohol; two factors that some people adamantly dislike, so use this drink selectively.

Ingredients:

- 1 oz Tequila Rose
- 1/2 oz light rum
- 1 oz chocolate liqueur
- 1 oz half and half

Preparation:

- Pour all the ingredients into a cocktail shaker with ice cubes.
- Shake well.
- Strain into a chilled cocktail glass.

Tickled Pink



The Tickled Pink cocktail is a perfect Champagne drink for any romantic occasion and will wow your Valentine year round. This bubbly drink is a fruity mixture of your favorite Champagne and X-Rated Fusion Liqueur and is one of the easiest drinks to make.

Ingredients:

- Champagne
- 1 oz X-Rated Fusion Liqueur

Preparation:

- Fill a Champagne flute 2/3 full of Champagne.
- Top with X-Rated Fusion Liqueur.



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