

### BRANDY COCKTAIL



2 oz (60 ml) Brandy  
3-4 dashes Gum Syrup/Sugar Syrup  
3-4 dashes The Bitter Truth – Bogart's Bitters  
1-2 dashes Curaçoa (Orange Liqueur)  
Lemon Peel

*Squeeze lemon peel; fill one-third full of ice, and stir with a spoon.*

### WHISKEY COCKTAIL



2 oz (60 ml) Whiskey  
3-4 dashes Gum Syrup/Sugar Syrup  
2 dashes The Bitter Truth – Bogart's Bitters  
Lemon Peel

*Fill one-third full of fine ice, shake and strain in a fancy wine-glass.*

### BRANDY CRUSTA



2 oz (60 ml) Brandy  
1/4 oz (7 ml) Lemon Juice  
3-4 dashes Gum Syrup/Sugar Syrup  
3-4 dashes The Bitter Truth – Bogart's Bitters  
1-2 dashes Curaçoa (Orange Liqueur)  
Lemon Peel

*First, mix the ingredients in a small tumbler, then take a fancy red wine-glass, rub a sliced lemon around the rim of the same, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple (All in one piece) so that the paring will fit in the wine-glass, and strain the crusta from the tumbler into it. Then smile.*

### JAPANESE COCKTAIL



2 oz (60 ml) Brandy  
1/2 oz (15 ml) Orgeat Syrup  
1/4 oz (7 ml) The Bitter Truth – Bogart's Bitters  
1 or 2 pieces Lemon Peel

*Fill the tumbler one-third with ice, and stir well with a spoon.*



### GIN COCKTAIL



2 oz (60 ml) Gin  
3-4 dashes Gum Syrup/Sugar Syrup  
2 dashes The Bitter Truth – Bogart's Bitters  
1-2 dashes Curaçoa (Orange Liqueur)  
Lemon Peel

*Fill one-third full of fine ice, shake well and strain in a glass.*

### SODA COCKTAIL



5-6 dashes The Bitter Truth – Bogart's Bitters  
1-2 slices Orange  
1 teaspoon Sugar  
Lemon Soda Water

*Fill a large bar glass with ice and lemon soda water, add bitters and place a teaspoon filled with sugar on top of the glass for the customer to put it in himself.*

### VERMOUTH COCKTAIL



2 oz (60 ml) Vermouth  
4-5 dashes Gum Syrup/Sugar Syrup  
2-3 dashes The Bitter Truth – Bogart's Bitters  
2 dashes Maraschino Liqueur  
Lemon Peel

*Stir up well with a spoon; strain it into a cocktail glass, twist a piece of lemon on top, and put a cherry in if required, and serve.*

### EAST INDIA COCKTAIL



2 oz (60 ml) Brandy  
2-3 dashes The Bitter Truth – Bogart's Bitters  
2 dashes Maraschino Liqueur  
1/4 oz (7 ml) Curaçoa (Orange Liqueur)  
1/4 oz (7 ml) Pineapple Syrup  
Lemon Peel

*Stir up with a spoon, strain into a cocktail glass, putting in a cherry or olive, twist a piece of lemon peel on top, and serve.*