



Cocktail Culture's Legacy Drink: The Classic Martini



K.C.A. Edition
2022

Cocktail Culture's Legacy Drink: The Classic Martini

Find out why James Thurber famously said "One Martini is all right. Two are too many, and three is not enough." The glass! The clarity! The "diamond" of the cocktail world, the Martini is steeped in American history, lounge acts and pop culture, but what is the actual recipe? Mix along as we make a "classic" Martini stirred, and learn to make for yourself the favorite of Bond...James Bond, a Vesper Martini, "shaken not stirred". We'll demystify the Martini and answer questions like Who first made up the martini? Gin or vodka and why? Twist or olive? Why does everyone order "dry" martinis and what does that mean? What is Vermouth and where does it live?

Ingredients for a Martini

Vodka or Gin, Dry Vermouth, Olives, Lemon Twist sometimes Orange Bitters

Tools for a Martini

Martini Glass or Coupe, Mixing Glass or Shaker Tin Set, Hawthorn or Julep Strainer, Bar Spoon, Paring Knife

Wooden or Bamboo Pick, Cutting Board, Graduated Jigger & Bar Mat

The Classic Martini

The Debated Origins of the Martini

Vodka or Gin?

-Transition due to pop culture

Vermouth

Orange Bitters

Many different recipes all w unique taste profile

Important Questions

Pop Culture and the Martini

Variations:

The Vesper

1 part vodka

2 parts gin

1/2 Lillet Blanc

Cocktail Flavor Profile

ABV Notes

Resources for continuing education



Kona Cocktail Academy Recipe Card

Glassware:

Up in a Martini Glass or over ice in a
Old Fashion

Classic Martini

Tools:

Knife
Ice
Mixing glass
Bar Spoon
Pairing Knife
Pick
Cutting Board
Graduated
Jigger
Bar Mat

Ingredients:

2 oz Gin or Vodka
1 oz Dry Vermouth
1 Dash Orange Bitters
For Dirty sub
.75 Olive Brine for Vermouth
1 Lemon Twist
2 Olives

Technique:

Stir in mixing glass over ice, strain
in to chilled glass

Garnish: Olive or expressed lemon
twist

