

MARTINEZ

Last Modified: 12/10/2014

MAKE: 2 Min

F EASY

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Oz	Old Tom Gin	
1 1/2	Oz	Sweet Red Vermouth	
1	Tsp	Maraschino Liqueur	
2	Dashes	Orange Bitters	
OR			
2	Dashes	Angostura Bitters	
1	Twist	Fresh Lemon Peel	

PREPARATION

FACTOID	The Martinez cocktail may indeed be a predecessor to the Martini, the name, however, still remains a mystery. The Martinez may very well have emerged in the town of Martinez in California, spreading rapidly from bartender to bartender in the booming 1860s ~ 70s San Francisco bar scene.
1	Fill a mixing glass with Ice. Add in the Gin, Sweet Vermouth, Maraschino Liqueur, and Orange Bitters. Stir until very cold then strain into a chilled cocktail glass. Twist a Lemon Peel over the cocktail to express its oils. Rub the rim of the glass with the peel and