



## Leadership... with a Twist!

At Leadership Cocktail, we are admittedly a bit Old School, with just a splash of curmudgeon. But we're adamant a real martini is made with gin or vodka. You'll find no chocolate in our martinis -- they are neither slushy nor fruit-flavored. Martinis aren't served with a sugar rim – and you don't need a menu to order.

The origins of the **Martini** are murky, and at least three tales purport to trace its roots. One suggests that “Professor” Jerry Thomas, the grandfather of American mixology, crafted the *Martinez* cocktail in the 1860s at the Occidental Hotel in San Francisco for a customer travelling down the road to the city of Martinez. Thomas' recipe called for gin, but with the inclusion of sweet vermouth and cherry juice, the drink more closely resembles the modern-day Manhattan.

Side note #1: A separate camp attributes the invention of the Martinez to local barkeep Julio Richelieu in 1871, at his eponymous saloon. Yet another faction credits O.H. Byron with first documenting the Martinez in his 1884 *The Modern Bartender's Guide*.

[Side note #2: Remember, we forced to rely on the memories (and egos) of bartenders here.]

A second **Martini** legend is linked to the introduction of Martini & Rossi dry vermouth in the U.S. in the late 1800s. Accordingly, a barkeep whose name is lost to posterity first mixed gin with the newly-available vermouth and named the drink to honor the distillery.

A third version – touted by New York City's Knickerbocker Hotel -- suggests that the cocktail was crafted at Knickerbocker Hotel in 1911 by the house bartender. His name? Martini di Arma di Tagga.

The modern **Martini** recipe calls for is 5 parts gin to 1 part dry vermouth, but prior to Prohibition, the cocktail was mixed half gin, half vermouth. **Martini** serving options are famously limited: *on the rocks* (over ice cubes) or *straight up* (chilled over ice and strained into a martini or “up” glass).

One of the classic American cocktails, the **Martini's** simplicity has fostered numerous variations:

Wet – add more dry vermouth]

Dry – less (or no) vermouth

Dirty – add olive juice to taste

Gibson – garnish with pickled onions

Cajun – garnish with hot pepper

### **Gin Martini, Straight Up**

*Into a glass or metal shaker, pour:*

*Splash, dry vermouth*

*Fill with cubed ice and add:*

*3-4 oz. of London dry gin*

*Strain the cocktail into a chilled Martini glass.*

*Garnish with olives (or item of your choice).*