

Vintage Cocktail Recipes

Gimlet

The Gimlet was originally described in 1928 as “Gin, soda and a spot of lime”. It’s prepared from two parts gin and one part lime juice with a decoration of lime slices. This vintage gin drink can also be made with vodka, known as a vodka gimlet. A popular theory says that the drink derived its name from Sir Thomas Gimlette (1857–1943), British Royal Navy Surgeon.

Serves 1 | Prep. Time 5 minutes

Ingredients

- 2 ounces gin
- 1 ounce lime juice
- 1 teaspoon confectioners’ sugar
- Lime slices

Directions

1. Fill a cocktail shaker $\frac{3}{4}$ full with ice cubes.
2. One by one, pour in the gin and lime juice. Add the confectioners’ sugar last.
3. Shake vigorously until condensation forms.
4. Strain the mixture into a cocktail glass.
5. Garnish with lime slices.

Greyhound

The Greyhound is a century-old cocktail prepared from grapefruit juice mixed with either gin or vodka. If the same drink is served with some salt on the rim of the glass, it is known as a Salty Dog. In 1930, Harry Craddock, a bartender and author, mentioned this vintage cocktail in his *Savoy Cocktail Book*. He wrote the ingredients to be gin, grapefruit juice and ice. In 1945, a similar recipe appeared in *Harper's Magazine* with the name Greyhound.

Serves 1 | Prep. Time 5 minutes

Ingredients

- 1½ ounces vodka
- Grapefruit juice
- Lime wheel to garnish

Directions

1. Add the listed ingredients to a double rock glass filled with ice.
2. Stir for 15–20 seconds.
3. Garnish with a lime wheel.

Recipes from Louise Davidson's book [Vintage Cocktails and Drinks Forgotten Cocktail and Retro Spirit Recipes for Home Mixologists](#)

