Retro Cocktail Revival

Libbey for Life
I’d like to take you back to a time of glittery disco balls and wild, decadent nightclubs.

I want to help you recreate some of that era’s most famous cocktails, which back then were largely unloved and neglected, and as a result pretty plain and boring to be honest. But we’re going to spice things up a bit, upgrading the original recipes into something fit for today’s discerning public. Like fashion, bartending is constantly changing, influenced by market trends and wider social movements. And today the 1970s and ’80s are trendy once again. So what better time to modernize the cocktails made popular in those decades and that now form an important part of our shared drink’s history?

As a bartender, most of us started our careers preparing iconic cocktails such as the Tequila Sunrise, Pina Colada, Blue Lagoon, Long Island Iced Tea, Cosmopolitan, Sex on the Beach, Singapore Sling and many others. But as you evolve as a bartender and move on to real mixology, you tend to leave those basic cocktails behind and start to create your own recipes. Using homemade syrups, bitters, shrubs and infusions in your personal quest to produce the next classic cocktail.

But you don’t need me to tell you that being a bartender is also about entertaining your customers. So why not have a little bit of fun while preparing your drinks and share with your audience some of the joy we take as bartenders in the work we do? These retro cocktails with a modern twist are super-fun to prepare and provide plenty of opportunity to be original and, in the best traditions of the ’70s & ’80s, create a party sensation. Only this time not on the dance floor, but on the palate of our customers.

Let’s get this party pumping!
Ingredients
- 4oz vodka Ciroc
- 1.5cl Cointreau
- 3d triple sec sour
  (lime, lemon and grapefruit)
- 1.5cl agave and cranberry syrup

Method
Add all ingredients into a cocktail shaker with ice cubes, shake and fine strain to a cocktail glass.

Garnish
Decorate with cotton candy sprinkled with red glitter sugar.

An incredibly popular cocktail from the ’80s that went on to become a symbol of glamour and sophistication throughout the ’90s. There are lots of ways to rework the Cosmopolitan, such as using a gin base instead of the traditional vodka. But I want to give it a fun and fashionable makeover, by adding some agave syrup to the mix. While for the decoration, I suggest some homemade cotton candy to melt inside the cocktail before drinking.
**Blue Lagoon**

**Splash of Paradise**

**Ingredients**
- 5 cl gin Magellan
- 10 cl tonic water Fever free Mediterranean
- Blue citric foam with a base of Cointreau

**Method**
Fill a tall glass with ice cubes and add all ingredients by layers inside the glass.

**Garnish**
Top up with blue citric foam (egg white, sugar syrup, Cointreau and blue food coloring).

It may be unraveled by most bartenders, but you can give this typical '70s cocktail a much-needed dash of modernity simply by replacing the traditional vodka with a blue-colored gin. But in this recipe I’ve gone a little further to give this simple cocktail a whole new dimension, with different flavors and unique taste sensations. Top up with blue citric foam to make it even more exuberant and colorful.
Ingredients
- 1.5cl tequila Olmeca Altos reposado
- 1.5cl vodka 4C
- 1.5cl rum Plantation original dark
- 1.5cl green tea and jasmine liquor Pekoe
- 1.5cl gin Beefeater 24
- 1.25cl freshly squeezed lemon juice
- 1.25cl freshly squeezed lime juice
- 3cl cola Fever Tree reduction of cola and sugar
- 3cl water

Method
Add all ingredients inside a soda siphon and serve into a large glass, previously filled with ice cubes. Top up the glass with crushed ice and decorate.

Garnish
Decorate with some fenugreek leaves and cola gummy candies.

Long Island Iced Tea
Powerful Mix

This retro cocktail, very popular in the '80s, actually has no tea in its recipe at all. Its name comes from its resemblance in color to iced tea. Which is why I’ve decided to use a liquor of green tea and jasmine in my recipe, while also replacing traditional cola with a cola reduction. Finally, the use of premium spirits lifts the experience to another level, breathing fresh life back into this timeless drink.
Tequila Sunrise
Blazing Summer

This irresistible ‘70s cocktail has you dreaming of summer holidays at the beach, with temperatures as high as the blazing midday sun. Though it’s considered an extremely basic drink by the bartender community, I want to rejuvenate this classic by giving the original recipe a modern twist, elevating the palate sensations to something special.

Ingredients
- 4cl tequila Ocho
- 0.5cl Drambuie
- 0.5cl Apricot
- 1cl agave syrup
- 5cl fresh orange juice
- 4cl fresh mango juice
- 1cl fresh lemon juice
- 5.5cl grenadine
- 2 dashes peach bitters
- 1½ passion fruit

Method
Combine all ingredients (except the grenadine) into a cocktail shaker, add some ice cubes, shake and double-strain into a tall glass. Top with crushed ice and pour the grenadine over it.

Garnish
Decorate with ½ passion fruit and lemon thyme.
Ingredients
- 50 ml Plantation Pineapple
- 90 ml freshly squeezed pineapple juice
- 15 ml freshly squeezed lime juice
- Coconut foam
  (coconut milk, vegetable cream, coconut flower sugar and salt)

Method
Add all ingredients (except the foam) into a cocktail shaker and shake. Fill a large glass with ice cubes and strain the mix over the ice. Top up with the coconut foam.

Garnish
Add a thin slice of dehydrated baby pineapple on top.

Your only limit is your own imagination when it comes to revising this sweet cocktail, which is considered the national drink of Puerto Rico, but first gained global popularity back in the ’70s. Be bold and dare to make your own improved version. I’ve gone for a gourmet variant that I’ve adapted to the palate of the modern consumer by using a new and complex pineapple flavored rum, and topping things off with a homemade coconut foam.
Pop-Art Decorations

Libbey presents a collection of decorated glasses, which fit the upcoming nostalgia for the pop en vogue (late 70’s to early 90’s). These decades of carelessness and extravagance seem to bring back old memories across a wide part of the world population. And cocktails are no exception.

In those times of excesses considered, by most bartenders, the dark ages of the cocktail scene, drinks should be colorful and eye-catching. But, nowadays, innovative bartenders and mixology experts are reinventing some of the beloved retro cocktails.

Kitch and tacky are currently synonyms of trendy.