

All Hail the HIGHBALL: Your Long Drink Cheat Sheet

The highball is a cocktail greater than the sum of its parts. It's simple, yet sophisticated, and its low ABV makes it effortlessly sippable.

There are very few ingredients in a highball, so always use high-quality spirits and mixers, as well as fresh-squeezed juice and lots of clean ice. The variations on the classic highball are endless, but the classics below are classics for a reason.



Bucks & Mules

Spicy ginger is at the heart of these long drinks. Simply combine the spirit, plus lemon or lime juice, and either ginger ale (buck) or ginger beer (mule) with lots of ice.

Moscow Mule

Vodka + ginger beer + lime

Oaxacan Mule

Mezcal + ginger beer + lime

Horse's Neck

Rye whiskey + ginger ale + lemon



Rickeys

The original Rickey was made with bourbon, but the Gin Rickey is the more well-known variation. All Rickeys are made with just three components: spirit, lime juice and soda. And of course, lots of ice.

Bourbon Rickey

Bourbon + lime juice + soda

Gin Rickey

Gin + lime juice + soda

Tequila Rickey

Tequila + lime juice + soda



Collins

A Collins is simply a Rickey with the addition of some sweetness, often in the form of simple syrup. Agave syrup, maple syrup or even honey may also be used.

Tom Collins

Old Tom gin + lemon juice + simple syrup + soda

John Collins

Rye whiskey + lemon juice + simple syrup + soda

Sandy Collins

Blended Scotch whisky + lemon juice + simple syrup + soda



The New Essentials

These three cocktails do not fit into any specific category, but they're essential recipes to have on hand.

Paloma

Mezcal or tequila + grapefruit soda + lime juice

Dark n' Stormy

Dark rum + ginger beer + lime juice

Vermouth Spritz

Dry blanc vermouth + soda water + lemon twist